



Haji Dossa Nutragum (Pvt.) Ltd.

DossaGuar - Just Natural Guar Gum



Product Data Sheet

Product Name: FSD-3
Revision Date: 1st January, 2023

Description:

FSD-3 is a 100% natural fine white to cream powder with a minimum viscosity of 5500 cps. It can be used for many applications in the Food & Beverage Industry.

Application:

Guar gum powder is used as a stabilizer, emulsifier and thickening agent for various applications.

Recommended Dosage: 0.1- 1.0%, according to the final product specifications.

Analytical Information:

- Viscosity (after 2 hours): min. 5500 cps (1% sol., @ 25°C Brookfield RVF, 20 RPM)
- Mesh through 200: min. 80 %
- Moisture: max. 12%
- pH: 5.5 – 7.0 (1% sol., dist. Water)
- Protein: max. 5%
- Fat: max. 1%
- Ash: max. 1.5%
- Fiber: max. 2%
- Pentachlorophenol: <0.01 mg/kg
- Heavy Metals: meets standards for the raw materials of EU Directive, FAO/WHO, Food Chemical Codex.

Microbiological Information:

- Total plate count: < 5000 cfu/g
- Yeast & Mold: < 500 cfu/g
- Coliforms in 25 g: Absent
- Salmonella in 25 g: Absent
- E-coli in 1 g: Absent

Regulatory Compliance:

This product complies with current purity criteria according to:
Food Chemical Codex
FAO/WHO specifications
EU Directive

GMO Information: This product does not contain GMO, does not come in GMO and is not produced using GMO Products.

Standard Packaging: Packed in 25 kg or 50 lbs. 4-Ply Scandinavian Kraft Paper Sacks with an inner polyethylene lining. Other packaging is available upon customer's request.

Storage Conditions / Shelf Life: 24 Months after Date of Production when stored in recommended conditions.

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