



Guar Seeds



Guar Gum is a complex carbohydrate derived from the seed of specially grown bean plants. This carbohydrate is a long chain linear molecule with a molecular weight of approximately 1 million. The long polymer chains attract and weakly capture water; as well as physically tangle with one another in solution thus producing viscosity when mixed with water. Guar beans are grown primarily in Pakistan and India. The beans are harvested and dried following the growing season. The beans are shelled from the pods, the germ and hull removed. The resulting splits are wet-milled into powder, the powder is graded by granulation and quality. Products are re-blended according to specification, bagged and marked.

What is Guar Gum?

Guar Gum is derived from endosperm of the guar plant (*Cyamopsis tetragonoloba*). Guar is a legume crop, which grows best in sandy soils and needs moderate, intermittent rainfall with lots of sunshine.



Where is Guar Gum used?

Guar gum is used as a thickening and binding agent in the food, textile, paper, pharmaceutical and oil industry. Highly refined guar gum is used in the food industry as a stabilizer in ice creams, as a meat binder and a stabilizer for cheeses, instant puddings and whipped cream substitutes. Guar gum is used in industrial applications including cloth and paper manufacture, oil well drilling, explosives, ore flotation, and many other applications.



What are the properties of Guar Gum?

Guar Gum is a natural high molecular weight polysaccharide composed of galactose and mannose units combined through glycosidic linkages. It is a white to cream-colored powder, which is available in different viscosities and granulometries depending on the applications.

- 1 Easy solubility in both cold and hot water
- 2 Stable in solutions over a wide range of pH values from 2 - 10
- 3 Film forming property
- 4 Resistance to oils, greases and solvent
- 5 Better thickening agent
- 6 Water binding capacity
- 7 High viscosity
- 8 Functioning at low temperatures
- 9 Compatible with many other hydrocolloids used in food formulations
- 10 Versatility due to number of free hydroxy groups to make derivatives for specific applications

Specifications of Guar Gum Split

Plam Oil Pricess : Rates in Rs.2250/2350 (per 50 ltr) for oli

Gum Content : 80-85%

Dehusked Splits : 90% Minimum

Ash : 1.0% Maximum

Moisture : 10% Maximum

AIR : 2.5% Maximum

Protein :

5% Maximum



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Note :- Rate of the products Mention in the Website will be verified by day to day fluctuation in the Indian Agro Market Actual Rate of the Products will be provide at the time of final Confirmation of Order



Contact Us

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