



## PRODUCT DATA

### ECOPOL-1K Natural Guar Gum Food Additive

**ECOPOL-1K** is an organic guar gum food additive that has unique properties as a thickening and binding agent. Among other uses, Ecopol-1K can also stabilize emulsions, bind water and oil, act as a free flow aid, improve the texture of certain foods, and provide extra dietary fiber. Ecopol-1K is approved for use as a direct food additive by the FDA (USA) and is generally recognized as safe (GRAS).

#### SPECIFICATIONS & PROPERTIES

##### Physical Properties

Viscosity, 1% solution (2hr.)-----1000-1500cps  
 1% Solution Viscosity determined on a Brookfield RVDV  
 Viscometer @ 20rpm, 75°F  
 Moisture (%)-----12% Max  
 Particle Size %, min. through  
 U.S. Mesh 40-----90%  
 U.S. Mesh 200-----15%  
 Protein (% Nitrogen)-----4.5% Max  
 Ash-----1.0% Max  
 pH, 1% as is-----5.0-6.5  
 Carbohydrate-----82% Min

##### Bacteriological Specifications

Aerobic Plate Count-----5000 Max  
 Mold/G-----500 Max  
 Yeast/G-----500 Max  
 Coliform/G-----Negative  
 Salmonella-----Negative  
 E. Coli-----Negative



# Economy<sup>®</sup>

## POLYMERS & CHEMICALS

### Applications

Cake Mixes-----	0.2-0.4%
Processed Cheese-----	0.1-0.3%
Instant Soups-----	0.1-0.25%
Instant Gravies-----	0.1-0.3%
Ice Cream-----	0.05-0.3%

**Solution**      ECOPOL-1K is easily dispersible.

**Preparation:** Disperse the polymer into a container of cold water under good agitation. Once the polymer is fully dispersed full viscosity will develop in one to two hours.

**Storage:**      Product should be stored in a cool, dry place.

**Safety:**        Please read and understand the Material Safety Data Sheet (MSDS) before using this product.

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