



## PRODUCT DATA

### ECOPOL-25H Natural Guar Gum Food Additive

**ECOPOL-25H** is an organic guar gum food additive that has unique properties as a thickening and binding agent. Among other uses, **ECOPOL-25H** 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-25H** 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.)-----	2500-3000cps
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-----	20%
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-25H 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.

**Economy**  
Polymers & Chemicals

P.O. Box 450246  
Houston, TX 77245-0246  
USA Toll free: (800) 231-2066  
Phone: (713) 723-8416  
Fax: (713) 723-1845  
URL: [www.EconomyPolymers.com](http://www.EconomyPolymers.com)  
E-mail: [economy@economypolymers.com](mailto:economy@economypolymers.com)