



PRODUCT DATA

ECOPOL-5K200 Natural Guar Gum Food Additive

ECOPOL-5K200 is an organic guar gum food additive that has unique properties as a thickening and binding agent. Among other uses, ECOPOL-5K200 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-5K200 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.)-----	5000-6000cps
1% Solution Viscosity determined on a Brookfield RVDV Viscometer @ 20rpm, 75°F	
Moisture (%)-----	12% Max
Particle Size %, min. through	
U.S. Mesh 200-----	99%
U.S. Mesh 300-----	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



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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-5K200 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
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