

CAROBINGREDIENTS

The Natural Choice for the Best Natural Products

VISCOGUM™ Locust Bean Gum

CERTIFICATIONS

VISCOGUM™ is certified BRC, Organic (USDA, NOP & EOS), Halal and Kosher.

DISSOLUTION

The dissolution of the product depends on the medium and the process: it is improved by heat-treatment (time, temperature), shear stress (propeller, exchanger, homogenizer). A dissolution can be obtained from 80°C (176°F).

DISPERSION

To disperse the product without lumps:

- Premix the powder with the other dry ingredients.
- Or, disperse it in a non-solvent medium (oil, alcohol), and pour the preparation into the liquid while continuously stirring to obtain complete dispersion.

MEDIA/USES

VISCOGUM™ can be used in aqueous, dairy, plant-based dairy, or fruit media, with various total solid contents.

DESCRIPTION

VISCOGUM™ is a natural food additive used as a texturant, for its thickening and stabilizing properties, and for its water-binding capacity, in combination with gelling carrageenan, it increases the carrageenan gel strength. VISCOGUM™ is especially useful as a thickener in many food applications.

VISCOGUM™ is derived from the seed of the Carob Fruit.

The product consists of :

- **Locust Bean Gum / Carob Bean Gum E 410**

CHARACTERISTICS & GRADES

Grades	Viscosity	Aspect
VISCOGUM AMP 300	2500 - 3000 cps	Pure White, <25 Black Specks/cm ²
VISCOGUM BJ	2700 - 3300 cps	White Snow, <35 Black Specks/cm ²
VISCOGUM BJNQ	2700 - 3300 cps	Clear White with Few Black Specks
VISCOGUM BE*	2500 - 3000 cps	White with Few Black Specks
VISCOGUM FA*	2500 - 3000 cps	Creamy - White Powder
VISCOGUM A025*	1800 - 2200 cps	Beige - Cream

* Available in Organic.

** Brookfield RVT, Spindle No.3, 20rpm, 1% sol. 25°C.

pH : 5.4 to 7 - measured in 1% aqueous solution

Flavour : Neutral Odour and Flavour

Particle Size : 90% < 180 µm (80#mesh)

Loss on Drying : <14%

Bacteriological : Total Plate Count : Not more than 5000 CFU/gram

Yeasts and Molds : Not more than 500 CFU/gram

Pathogenic Bacteria

(E. Coli in 1 gram,

Salmonella in 25 grams) : Negative by tests



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GMO STATUS

VISCOGUM™ does not consist of, nor contain, nor is produced from genetically modified organisms according to the definitions of EC regulations N° 1829/2003 and 1830/2003 of the European Parliament.

LEGAL STATUS

Food additives contained in this product comply with the definition and specifications from JECFA (FAO/WHO), FDA (21 CFR), FCC 12th edition and EU Commission Regulation 231/2012 as amended.

PACKAGING AND STORAGE

25 kg net polyethylene lined paper bag (other packaging are available on request). Store away from heat and moisture.

SHELF-LIFE

This product, when stored in the previously mentioned conditions and in its original unopened packaging, will maintain its initial properties for at least 2 years.

SAFETY AND HANDLING

A Safety Data Sheet is available on request.

E N°	CAS N°	EINECS N°
E 410	9000-40-2	232-541-5

Allergens	Presence	
	Yes	No
Cereals containing gluten*		X
Crustaceans		X
Eggs		X
Fish		X
Peanuts		X
Milk (Including lactose)		X
Nuts**		X
Celery		X
Mustard		X
Sesame Seeds		X
Sulphur dioxide and sulphites		X
Lupins		X
Molluscs		X

* Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridized strains).

** Nuts: Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut.

Nutritional Information			
Average Values for 100 grams	US Version	EC Version	Japan Version
Calories/Energy	370 kcal/1540 kJ	30 kcal/120 kJ	200 kcal/830 kJ
Calories from fat	0 kcal/0 kJ	0 kcal/0 kJ	0 kcal/0 kJ
Total Fat	0 g	0 g	0 g
Saturated fat	0 g	0 g	0 g
Trans fat	0 g	0 g	0 g
Cholesterol	0 mg	0 mg	0 mg
Total Carbohydrate	85 g	85 g	85 g
Dietary Fiber	85 g	85 g	85 g
Sugars	0 g	0 g	0 g
Protein	7 g	7 g	7 g
Vitamins and Minerals			
Vitamin A	0 I.U.	0 I.U.	0 I.U.
Vitamin C	0 mg	0 mg	0 mg
Sodium	10 mg	10 mg	10 mg
Potassium	330 mg	330 mg	330 mg
Calcium	100 mg	100 mg	100 mg
Magnesium	40 mg	40 mg	40 mg
Iron	0 mg	0 mg	0 mg
Moisture	8 g	8 g	8 g
Ash	0 g	0 g	0 g

