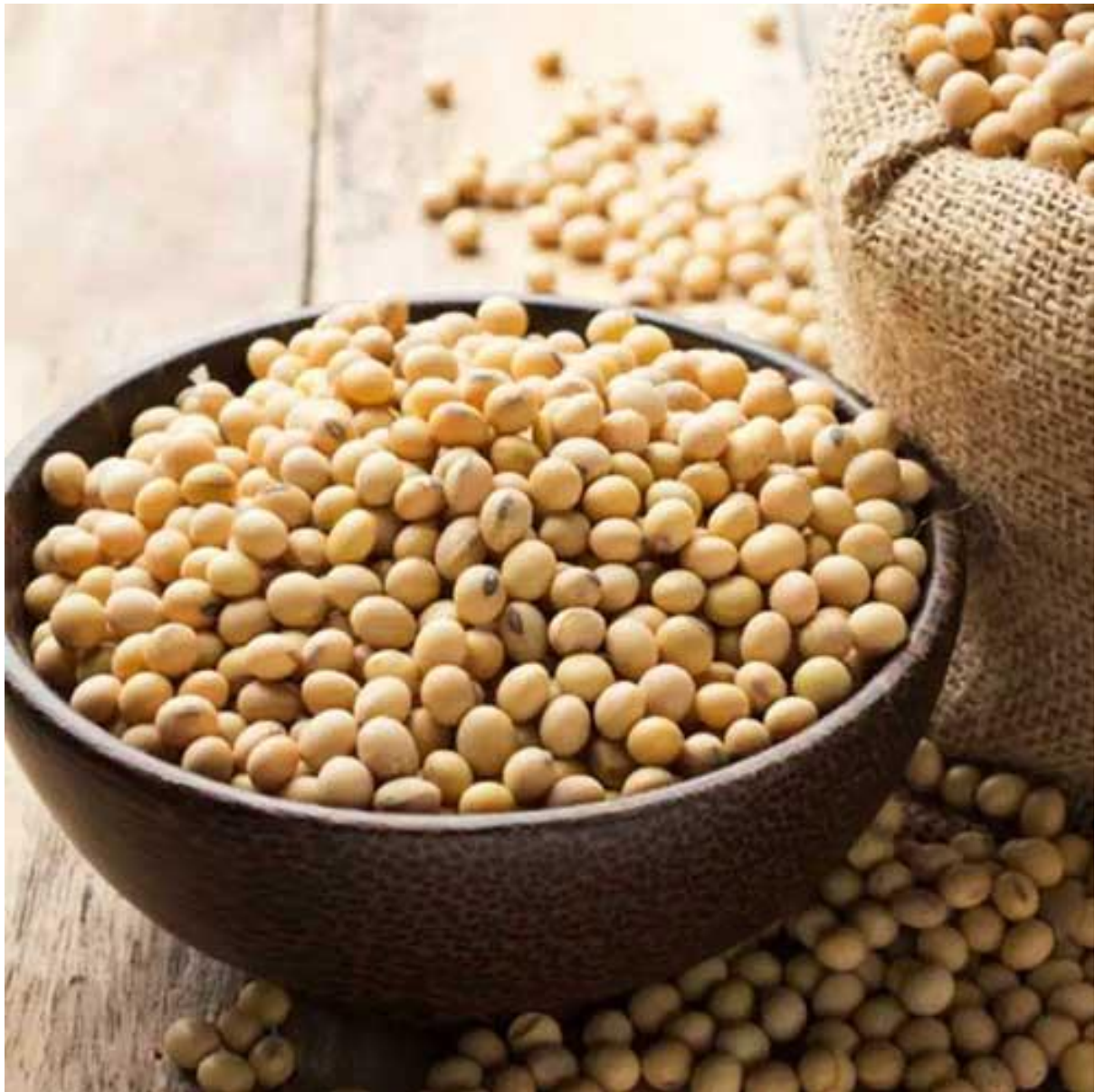


Guar Gum belongs to the pea family that is majorly produced in India and Pakistan and the minor producers being China, Africa, the USA, Australia, and a few more. Reputed manufacturers and exporters use an advanced process to de-husk, screen mill, and further pulverised to obtain refined guar powder that is used in diverse industries. This gum is extracted from the guar bean and is extensively used as a thickening agent and emulsifier in food industries. ETO free Guar gum powder exporters claim it to have almost eight times better than corn starch or similar food agents. It is added in sauces, jams, dairy products, and baking mixes to give a good thickening to a product so that a nice consistency is achieved. ETO free Guar gum manufacturers also cater to a plethora of industries like the oil drilling, paper manufacturing, construction, mining, textiles, printing, cosmetics, pharmaceuticals, beverage, food industry, pet foods and much more. Industrial products which make massive use of it include body lotions, instant soups, yogurts, coconut, bottled soya and almond milk. It has immense properties of stabilisation, thickening, texturization, and emulsification.



Advantages of Guar Gum India

- It possesses double the ability to thicken than flour and almost eight times that of the corn starch powder
- Its usage avoids the formation of any lump and does not break down easily like the corn starch. It eliminates the need for heat to thicken and can get to hydrate itself very quickly
- Experts suggest the appropriate ratio which works well with Ethylene Oxide free guar gum manufacturers as an excess of it may form lumps in the whole recipe
- Almost Seventy Percent of the food industry applications of the fast-paced industries use the guar gum powder due to its varied and multiple benefits. It is also expected to grow exponentially looking at the current demand scenario.



It is always wise to opt for a reputed Ethylene Oxide free guar gum powder exporter as this miraculous powder offers health benefits like reduction of weight and easy bowel movement. The guar gum powder needs to be boiled in hot water and is beneficial for people who want a reduction of weight as it reduces the calories inside the human body. The water retention capacity of the Guar Powder is also eight times more than the corn starch. It is an effective natural alternative for baking and cooking and a great ingredient in the preparation of gluten-free flours for household and beauty concoctions.



Medicinal Properties of Guar Gum Powder

- Its healing properties are ideal to cure snakebites and boost the vision and power of the eyes
- The inherent anti-bacterial properties can fight skin diseases like fungal infections and ringworms
- If toddlers face the constipation problem along with fever and cold this remedial measure can be started immediately. It also helps to manage teething issues in children. It has potential health maintenance capacities and can fight against typhoid effectively

This gum has the property of getting dispersed into the water while hydrating and swelling quickly to form a viscous solution. The viscosity depends on factors like temperature, pH value, agitation rate, size of the particle, and concentration. Lower Temperatures mean lower viscosity and such tips are offered by reputable manufacturers. They also suggest that above the temperature of 80 degrees the final viscosity gets slightly reduced. While choosing the

quality it is also essential to check for the finer gum powder as it swells up more rapidly than the coarsely powdered gum.

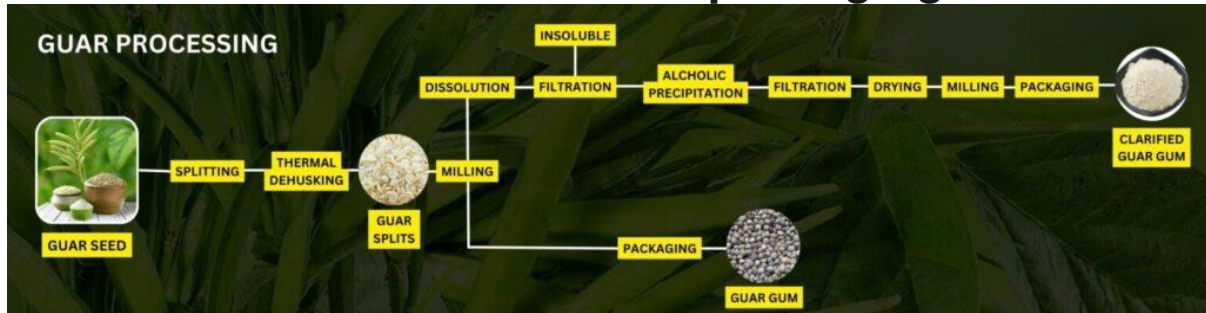
Guar Gum Suppliers Techniques To Make Best Thickening

Guar Gum Powder

Properties of Guar Gum

Superior Quality Guar Gum Powder

Guar Gum Powder packaging



With Ethylene Oxide free guar gum powder, packaging a little crucial. At _____ a special attention is given to this important process. Bulk guar gum products @ _____ are packed with special care. With standard measures and appropriate bag-sizes, the packing is done while carefully filling the products. At _____ manufacturing unit this efficient packing is performed with safety and quality during any sort of transit & storage. Various Sizes available are 800, 900 – 1000 kg circular woven HDPE bags. Guar gum powder is offered in various types of sizes and with flexible packaging at _____. These packaging bags are multi walled paper bags.

Application of Guar Gum Powder in Different Industries



Guar gum powder is used in ice creams, soft serves that controls the growth of crystals, moisture & freezing point.



In breads, cakes & pastries and other bakery products it is used as moisture retaining and binding agent that makes it soft and spongy.



To improve the mouth feel and maintain the viscosity, guar gum powder is used as suspending agent in beverages.



It is also widely being used in pharmaceutical industry as a binding & disintegrating agent in manufacturing of tablets.



Due to the binding property of guar gum powder it is used in paper industry in manufacturing of paper, crafts that helps to increase the tensile, strength etc.



In the textile industry it is also used in silk, rayon, cotton in order to increase the strength of the wrap and reduce the dusting of the sizing machine.



The appealing properties of guar gum powder have given it a noble and unique niche in the world of cosmetics, which is primarily focused on using natural plant based products which are environmentally friendly. It is a natural polymer with water solubility properties, which make it perfect for the cosmetics sector.



The guar gum powder has special characteristic making it a very useful additive in beverage production. It is able to resist breakdown under the low pH conditions in most drinks. It is used here for control of viscosity as well as for thickening. This powder also dissolves in cold water and it improves the shelf life of drinks.

The Guar Gum Suppliers

From more than 10 years, we are the top Guar Gum suppliers for food industries, medical sector, textile industries, paper mills, cosmetics etc.

Guar gum is an extracted from guar beans and DE husked, milled, and pulverized to transform into powder form. India and Pakistan are two popular hubs for guar gum beans. When guar gum is added into food, it converts liquid into thick solution. This is the reason it is used for cake, sauce, and other baking items to prepare interesting eatables.

Guar gum has become necessity today especially for food and medical sector. Its viscosity value is eight time higher than corn, starch or other thickening agents available in market. The temperature range should be from 20 to 40 degree Celsius to obtain desirable viscosity. If temperature increases above 80 degrees then viscosity will start reducing slightly.

Guar Gum Suppliers Techniques To Make Best Thickening

Since guar gum doesn't require heat for thickening so it is able to work even at room temperature. Guar gum is tasteless so it does not add any flavour to target product. But you have to make sure either it should be added in little amount or bulk. Further, stir well to get thicker paste as required for particular application. When it is added in bulk then gummy paste will form that is completely useless.

Today, guar gum is taken best substitute for corn starch or flour worldwide and it is widely accepted by food industries too. TO know more on guar gum , it is always better to contact leading manufacturers or Guar gum Suppliers right away. Guar gum is added in salad for garnishing items and its utilization in food industry is just remarkable.

Guar Gum Powder

Guar gum powder is odourless, having dissolving capacity in cold and hot water and making high viscosity paste. Guar gum powder viscosity is based on various factors like concentration, temperature and time. It is generally white to yellow white in nature. Today, guar gum is taken best substitute for corn starch or flour worldwide and it is widely accepted by food industries too. TO know more on guar gum , it is always better to contact leading manufacturers or Guar gum Suppliers right away. Guar gum is added in salad for garnishing items and its utilization in food industry is just remarkable.

Properties of Guar Gum

Guar gum acts as a gelling agent in water.
Surprisingly guar gum plant is drought resistant.
Basically, Guar gum has rationally more thickening properties then corn starch.
Guar gum prevents the growth of ice crystal

Superior Quality Guar Gum Powder

Quality is utmost important for us at _____, we have a strict adherence towards our quality policy. Our quality assurance department ensures run through, in depth & detailed tests on raw materials, semi- finished& finished goods. Our facilities is well-equipped, maintained, modernise & with all latest technology with high quality standards.

The Factors which majorly effect the physical & chemical levels in guar gum to name few are like odour, fat contents, colors, moisture level, protein, PH level, granulation, gum content ratio, ability to filter, dissolvable, ash content, viscosity and more.

_____ has a special microbiological department that analysis and tests. They perform various types of processes to control bacterial influence & control the test of food grade as per demands and few of the factors which make large difference are like counts reading of mold, yeast, standard plate, coli & E-coli, Pseudomonas, Staphylococcus & Salmonella.