

## GUAR GUM

Thickening and stabiliser agent. It is obtained from a vegetable (*Cyamopsis tetragonolobus*) native to India



Dose: 0,2-1 %

Code	Weight	u/box
38689	750 g	6 u

### PROPERTIES

Produces very viscous and stable solutions when integrated into aqueous liquids or emulsions. Helps to reduce syneresis by thawing. Improves mixing of whipped doughs by reducing mixing time.

### USE

Mix cold or hot into aqueous liquids with strong agitation.

### REMARKS

Thickens and stabilises liquids with a high percentage of fat. Texture is not affected by the presence of salts. It is able to hydrate in cold water, although the increase in temperature aids hydration.

### ELABORATIONS

Stabiliser in sauces, creams, foams, mousses and ice creams, in products that must undergo high temperature sterilisation treatments and in other dairy derivatives.

### PRODUCT ADVANTAGES

- Natural origin
- High thickening and stabilising power
- Can be used hot or cold
- Helps to reduce syneresis in frozen preparations
- Allows to thicken liquids with high fat content



**Allergens**  
No allergens

*Guar gum allows us to stabilize ice creams without the need of heating up.*