

GENERAL CHARACTERISTICS

Physical aspects	White to yellowish white
Organoleptic aspects	Nearly odourless powder
Origin	A gum obtained from the ground endosperm of the seeds of <i>Cyamopsis tetragonolobus</i> (Linné) Taub. (Fam. Leguminosae).
Chemical status	It consists mainly of a high molecular weight hydrocolloidal polysaccharide, composed of galactose and mannose units combined through glycosidic linkages, which may be described chemically as a galactomannan.

DESCRIPTION

Function / Properties	<p>It disperses well in water, and has some interactions with other stabilisers (xanthan gum E415, carrageenan E407, starches...)</p> <p>Disperses easily in cold or warm water under stirring</p> <ul style="list-style-type: none">➤ Quick hydration➤ Insoluble in alcohol and ether➤ Increases gel force➤ Works together with most thickeners and/or gelling agents➤ Best pH values between 5 to 9
Applications	Lumps are easily avoided by a pre-blending with sugar or starch. Can easily be dispersed by sprinkling in cold water without strong stirring.

REGULATORY LIMITS	
CATEGORIES OF FOODSTUFFS	MAXIMUM QUANTITY
03 Edible ices	<i>Quantum Satis (Group I – Additives)</i>
04 Fruit and vegetables	
04.2.1 Dried fruit and vegetables 04.2.2 Fruit and vegetables in vinegar, oil, or brine 04.2.3 Canned or bottled fruit and vegetables - only chestnuts in liquid 04.2.4.1 Fruit and vegetable preparations excluding compote 04.2.5.4 Nut butters and nut spreads	<i>Quantum Satis (Group I – Additives)</i>
04.2.5.2 Jam, jellies and marmalades and sweetened chestnut puree as defined by Directive 2001/113/EC 04.2.5.3 Other similar fruit or vegetable spreads	<i>10 000 mg/kg – Maximum individually or in combination with E 400 - 404, E 406, E 407, E 410, E 412, E 415 and E 418</i>
05 Confectionery	
05.1 Cocoa and chocolate products as covered by Directive 2000/36/EC - only energy-reduced or with no added sugar 05.2 Other confectionery including breath refreshing microsweets - may not be used in jelly mini-cups, defined, for the purpose of this Regulation, as jelly confectionery of a firm consistence, contained in semi rigid mini-cups or mini-capsules, intended to be ingested in a single bite by exerting pressure on the mini-cups or minicapsule to project the confectionery into the mouth - may not be used to produce dehydrated foods intended to rehydrate on ingestion. 05.3 Chewing gum 05.4 Decorations, coatings and fillings, except fruit based fillings covered by category 4.2.4 Fruit and vegetable preparations, excluding products covered by 5.4	<i>Quantum Satis (Group I – Additives)</i>
07 Bakery wares	
07.1 Bread and rolls except products in 7.1.1 Bread prepared solely with the following ingredients: wheat flour, water, yeast or leaven, salt and 7.1.2 Pain courant français; Friss búzakenyér, fehér és félbarna kenyerek 07.2 Fine bakery wares	<i>Quantum Satis (Group I – Additives)</i>
16 Desserts excluding products covered in categories 1 Dairy products and analogues, 3 Edible ices and 4 Fruit and vegetables	<i>Quantum Satis (Group I – Additives)</i>
Non exhaustive list – For others applications, refer to regulation (EC) N° 1333/2008 on food additives of 16th December 2008 and amended versions.	



The information contained in this publication is believed to be true and accurate to the best of our knowledge. It is the responsibility of the user to check before use that the products are suitable for the intended purposes. The users are also obliged to ensure that all legal requirements for the use of the products are being complied with; this also includes the legality of the use of the product itself. This version of the specification replaces all previous versions, and is valid without signature.

SPECIFICATIONS	
<u>Physico-chemical specifications</u>	
Viscosity (1 % , 24h)	4500 - 6000 cps
Granulometry	Min. 90 %
Humidity	Max. 15 % *
Ash	Max. 5.5 % *
Acid-insoluble matter	Max. 7 % *
pH	5.5 - 7
Protein	Max. 10 % *
Galactomannan	Min. 75 % *
<u>Heavy metals</u>	
Arsenic	Max. 3 ppm *
Cadmium	Max. 1 ppm *
Lead	Max. 2 ppm *
Mercury	Max. 1 ppm *
<u>Microbiological specifications</u>	
Total plate count	Max. 10 000 cfu/g
Moulds	Max. 500 cfu/g
Yeast	Max. 500 cfu/g
<i>E. Coli</i>	Absence in 1 gram
Salmonella	Absence in 25 grams
* In accordance with the requirements regarding purity criteria of the regulation (EU) No 231/2012 of March, 9 th , 2012 and its modified versions.	

NUTRITIONAL INFORMATION FOR 100G	
Energetic Value	205 Kcal / 831 KJ
Lipids	1 g
- Saturated Fatty Acids	0.35 g
Carbohydrates	1 g
- Sugars	1 g
Proteins	10 g
Fibers	78 g
Salt	396 mg



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ALLERGENS		
	Presence	Cross Contamination
Peanuts and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Celery and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Cereals, gluten and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Crustaceans and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Tree nuts and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Sesames seeds and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Molluscs and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Mustard and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Milk and milk products	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Lupin and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Eggs and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Fish and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Soya and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Sulphur dioxide and sulphites > 10 ppm	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Coconuts and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No

REGULATORY DATA	
GMO	<i>Referring to regulation EC N° 1829/2003 and N° 1830/2003, the product hasn't been produced of genetically modified organisms nor contains genetically modified substance.</i>
Ionization	<i>The product isn't treated with ionising radiation.</i>
Nanomaterial	<i>The product isn't produced with nanotechnology and contains no nanomaterial, in accordance with EC n°1223/2009 et n°1169/2011,</i>
N° CAS / EC	9000-30-0 / 232-536-0

DIET		
	Suitable for	Certified
Halal	X	
Kosher	X	X
Vegetarian	X	
Vegan	X	



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PACKAGING / STORAGE	
Packaging	1 Kg net plastic tin – Box of 12 plastic tin of 1 kg – Pallet of 30 boxes (360kg) 25 Kg bag – Pallet of 20 bags (500 kg)
Storage conditions	Store under cool and dry conditions, in its unopened original packaging.
Shelf life	24 months in original sealed packaging.

ARTICLE CODE

1 Kg ⇒ 720A

25 Kg ⇒ 720G

We reserve the right to modify this data according to the evolution of our products.

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