

A. Barbagallo Di Mauro

dal 1911

FIUMEFREDDO DI SICILIA



LOCUST BEAN GUM E-410

Rev.2.9 Data 07.01.2019

TECHNICAL SHEET

STANDARD Grade

Made from the seeds of the carob tree, it is used as a food thickening agent where easy dispersibility is more important than an high viscosity totally specks free.

ANALYSIS	SPECIFICATION	
Moisture	14,00% max.	
Protein (Nx6,25)	7,00% max.	
Ash (800 C°)	1,20% max.	
Acid insoluble matter	3,00% max	
Fat	1,0 - 1,5 %	
PH (1% solution)	5,4 - 7,0	
Particle size	trough U.S. mesh 100>60%	
	trough U.S. mesh 200<30%	
Galactomannans (Gum content)	76% min.	
Viscosity (1% solution, 86-89 C°) with Brookfield Viscosimeter Mod. RVF Spindle Nr.3	2000 - 2400 cps	
Starch	not detectable	
Total Plate Count	2500/g max	
Yeast and Mould	300/g max.	
Coliforms	absent in 0,1 g.	
Salmonella	absent in 25 g.	
Escherichia coli	absent in 1 g.	
Arsenic	3 mg/Kg max.	
Lead	2 mg/Kg max.	
Mercury	1 mg/Kg max.	
Cadmium	1 mg/Kg max.	
Ethanol and propane-2-ol total	1% max.	

Packaging and storage: 25 Kg. net polyethylene lined paper bag. Store away from heat and moisture, preferably at temperature < 15° C and at about 65% relative umidity: The product stored at mentioned conditions in its unopened bags will maintain initial properties at least 18 mounths. Conform with standard FCC 7, ins.410, (CAS: 9000-40-2).

The product complies with the purity criteria for E 410 according to regulation (EU) No 231/2012.

