

A. Barbagallo Di Mauro

dal 1911

FIUMEFREDDO DI SICILIA



LOCUST BEAN GUM E-410

Rev.2.9 Data 07.01.2019

TECHNICAL SHEET

MEDIUM Grade

Made from the seeds of the carob tree, it is used as thickening agent for food where easy dispersibility is needed.

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	2400 cps min.	
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.

