

A. Barbagallo Di Mauro

dal 1911

FIUMEFREDDO DI SICILIA



LOCUST BEAN GUM E-410

Rev.2.9 Data 07.01.2019

TECHNICAL SHEET

HOVISCO *Grade*

Made from seeds of the carob tree, it is used as a food thickening agent where high viscosity is needed.

ANALYSIS	SPECIFICATION	
<i>Moisture</i>	14,00% max.	
<i>Protein (Nx6,25)</i>	7,00% max.	
<i>Ash (800 C°)</i>	1,20% max.	
<i>Acid insoluble matter</i>	3,00% max	
<i>Fat</i>	1,0 - 1,5 %	
<i>PH (1% solution)</i>	5,4 - 7,0	
<i>Particle size</i>	trough U.S. mesh 100>60%	
	trough U.S. mesh 200<30%	
<i>Galactomannans (Gum content)</i>	76% min.	
<i>Viscosity (1% solution, 86-89 C°) with</i>		
<i>Brookfield Viscosimeter Mod. RVF Spindle Nr.3</i>	> 2600 cps.	
<i>Starch</i>	not detectable	
<i>Total Plate Count</i>	2500/g max	
<i>Yeast and Mould</i>	300/g max.	
<i>Coliforms</i>	absent in 0,1 g.	
<i>Salmonella</i>	absent in 25 g.	
<i>Escherichia coli</i>	absent in 1 g.	
<i>Arsenic</i>	3 mg/Kg max.	
<i>Lead</i>	2 mg/Kg max.	
<i>Mercury</i>	1 mg/Kg max.	
<i>Cadmium</i>	1 mg/Kg max.	
<i>Ethanol and propane-2-ol total</i>	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.

