

A. Barbagallo Di Mauro

dal 1911

FIUMEFREDDO DI SICILIA



LOCUST BEAN GUM E-410

Rev.2.9 Data 07.01.2019

TECHNICAL SHEET

ORGANIC Grade

Made from the seeds of the organic certified carob trees and used as thickening agent when requested in organic foods.

ANALYSIS

SPECIFICATION

<i>Moisture</i>	Max 14,00%
<i>protein (Nx6,25)</i>	Max 7,00%
<i>Ash (800° C)</i>	Max 1,20%
<i>Acid insoluble matter</i>	Max 3,00%
<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>	Min 76%
<i>Viscosity (1% solution, 86-89 C°) with Brookfield Viscometer Mod RVF Spindle No.3</i>	Min. 2400 cps
<i>Starch</i>	Not detectable
<i>Total Plate Count</i>	Max 2500/g
<i>Yeast and mould</i>	Max 300/g
<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 (ppm)</i>	less than 3
<i>Lead (ppm)</i>	less than 5
<i>Mercury and Cadmium (ppm) total</i>	less than 1
<i>Heavy metals (ppm) total</i>	less than 20
<i>Ethanol and propane - 2 - ol total</i>	less than 1 %

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.

