

SAUCES AND PICKLES

Sauces, Pickles, Barbecue relish, Salad dressing etc.

Function: It improves the free flowing properties of sauces and reduces the separation between water and oil phases. It is unique cold water dispersible, acid resistant, free water binder in salad, sauces, pickles and relishes.



CONFECTIONERY

Chocolates, Jellies, Biscuits etc.

Function: Guar Gum plays an important role in various confectionery products like chocolate cream, jellies and biscuits, due to its properties of viscosity control, moisture retention, bloom control, gel creation, agar and gelatin replacer, glazing agent.



BEVERAGES

Cocoa drinks, Fruit juices, Sugarless & Alcoholic beverages etc.

Function: Guar Gum is used to maintain viscosity and act as a suspending agent in fruit beverages. It improves and maintains mouth feel.



PET FOODS

Veterinary preparations, calf milk replacer etc.

Function: It is a good thickener, stabilizing and suspending agent for veterinary preparations. It forms gels, retains moisture in foods.



OIL WELL DRILLING & EXPLOSIVE

Drilling fluid, Hydraulic fracturing etc.

Functions: Guar Gum is widely used in oil well drilling due to its multi-function such as water loss control, viscosity control, friction reduction, lubrication and cooling of the drill bits. In explosives Guar improves resistance to water and aging in explosives gels. Guar gum when used with transition metal ions, increases viscosity. It also works as a thickening agent in blasting slurry and for explosive mixture



PHARMACEUTICALS

Laxatives, Sustained release drugs. Vitamins, Syrups etc.

Function: Recent studies make the Guar Gum powder very important for pharmaceuticals industries, Different quality of Guar shows different effects in medicine.

Tablet preparation: In tablet preparation Guar Gum powder is used as a binder and disintegrating agent for compressed tablets. Laxatives: It increases the intestinal transit time and increases bulk & Stool.

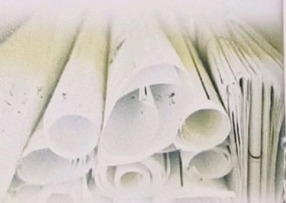
Suspensions: It is a suitable suspending agent in anti-inflammatory drugs and also used in treatment of oral infections.



PAPER INDUSTRY

Wrapping paper, Kraft, Photographic paper, Filter etc.

Functions: Guar's cost effectiveness and properties make it a useful polymer for paper industry. It increases fold, tensile strength, pick and pulp and pulp hydration, simultaneously it decreases the porosity and improves finish for better paper quality.



TEXTILE PRINTING & SIZING

Cotton Rayon, Silk, Wool sizing, Carpet printing etc.

Function: In sizing it increases the strength of warp thereby reducing its breakages and also reduces the dusting of sizing machine. It has a good film forming property. It is used as a dispersant and thickening agent for dyes in textile printing.



COSMETICS

Ointments, Lotions, Hair Shampoos, Hair Conditioners etc.

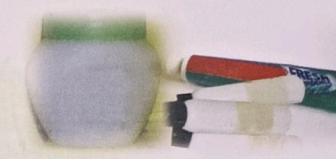
Functions: Used as thickening agent, lubricating agent, suspending agent, detergent compatible thickener, protective colloid, film forming agent.



PASTE & CREAM

Tooth paste, Shaving cream etc.

Function: Due to high viscosity, it imparts slip for extruding the paste from the tube without any excessive pressure.



MINING

Concentration of ore, Filtration etc.

Function: Guar Gum is used in mining industry as a floatation agent, flocculating or settling agent, foam stabilizer and in the generation of back water.



TOBACCO

Reconstitution of fragmentation in tobacco.

Functions: Guar is used as a binder for fragmented tobacco fins in the manufacturer of reconstituted tobacco. It is used as binding and strengthening agent.



MISCELLANEOUS USES

Guar Gum Powder produced by Gaziani Industries is also widely used in other products such as photography, water Treatment, Fire Fighting, Incense Stick, Mosquito Mat, Soups, Snacks, Puddings, Noodles, Jam, Ceramics, Synthetic Resin, Carpet Painting, Wall Paper, Water based Paints, Battery Electrolytes, Printing Inks, Polishes etc.




SPECIFICATIONS (Guar Gum Powder)

Brand: "Star Gums"

CHEMICAL DATA	G-35	G-40	G-45	G-50	G-55
Moisture	12% Max	12% Max	10% Max	10% Max	10% Max
Ash	1.5% Max	1.5% Max	1% Max	1% Max	1% Max
Protein	5% Max	4.5% Max	4.5% Max	4.5% Max	4.5% Max
Acid Insoluble Residue	2.5% Max	2.5% Max	2.5% Max	2.5% Max	2.5% Max
pH.	5.5-7	5.5-7	5.5-7	5.5-7	5.5-7
Gum Contents (by difference)	80% Min	82% Min	84% Min	85% Min	85% Min
VISCOSITY 1% solution in Cold water at 25% C, Brookfield Viscometer RVT spinidle 4, 20 rpm	cps 3500-4000	cps 4000-4500	cps 4500-5000	cps 5000-5500	cps 5500-6000
Mesh 200	93% Min	93% Min	93% Min	93% Min	93% Min
Heavy Metals	20 PPM	20 PPM	20 PPM	20 PPM	20 PPM
Lead	5 PPM	5 PPM	5 PPM	5 PPM	5 PPM
Arsenic	3 PPM	3 PPM	3 PPM	3 PPM	3 PPM
FOOD GRADE MICROBIOLOGY					
Total Plate Count	10000	6000	6000	6000	6000
Yeast	100 / gm	100 / gm	100 / gm	100 / gm	100 / gm
Mould	200 / gm	200 / gm	200 / gm	200 / gm	200 / gm
Pathogenic Bacteria / E.Coli	Negative	Negative	Negative	Negative	Negative
Salmonella	Negative	Negative	Negative	Negative	Negative

- Specifications may be produced according to buyer's requirements.
- * PACKING: 25kgs. net each bag, outer kraft paper sack, inner PE liner
- Storage: Store in Cool Dry Place.



Dehusked SPLITS

Brand: "Star Splits"

SPECIFICATIONS

Product	Dehusked Guar Splits, off-white to yellow in color odourless, tasteless.	
Dehusking rate		93% min.
Gum Content		85% min
Moisture		10-12%
Acid Insoluble Matter		2.5% max.
Ash		1.5% max.
Protein		4.5% max.
Foreign Matter / Fiber		1% max.
Black Splits		3-5% max.

- Net Weight 50 KGS

Guar Meal

TOASTED

Brand: "Star Meal"

(For Poultry & Cattle Feeds)

SPECIFICATIONS

Crude Protein	40% minimum
Oil	5% maximum
Crude Fiber	10% maximum
Ash	5% maximum
Moisture	7% maximum
Sand / Silica	1% maximum