



Technical Data Sheet

Product details	
Product name	FOGA Gum Acacia Instant Powder
Product code	FGA-140-HB000
Type	Instant Powder (Hashab)
Numbers	Harmonized System (HS): 130120 E-number: E414 Chemical Administration Service (CAS): 9000-01-5 Codex Alimentarius SIN No 414, INS No 414

Specifications	
Appearance	White fine powder
Solubility	Instant soluble in water, insoluble in ethanol
Composition	Natural, Organic, Polysaccharide, which on hydrolysis yield, arabinogalactan, rhamnose, glucuronic acid, galactose, a minor protein component, and 4-O- methoxy glucuronic acid.
Hydrolysis products	Passes test
Moisture	5h @ 105 °C less than 10%
Total ash	≤ 4%
Specific rotation	(oc)D 25c(-22) to (-34)
Ph	4.2 to 4.8
Tannin Bearing Gum	Passes test
Nitrogen content	0.24 to 0.63%
Protein content	1.58 to 3.7% (N×6.6)
Starch and dextrin	Passes test
Salmonella	Negative
E. coli	Negative
Arsenic	Less than 1.0 ppm
Lead	Less than 0.2 ppm
Mercury	Less than 0.2 ppm
Cadmium	Less than 0.2 ppm



Others	
Storage	Dry conditions preferable
Shelf Life	Unlimited under the appropriate packing and conditions of storage.
Packing	20kg paper bags (with polyethylene layer inside); other packing available on request.
GMO Declaration	This gum acacia powder does not contain genetically modified organisms and is not produced using raw materials of a genetically modified origin. At no stage during production does the product meets genetically modified organisms.
Allergens	<p>This product does not contain any known allergen substances as defined in:</p> <ul style="list-style-type: none"> • European Directive 1169/2011 • United States Code 21 USC 321. 201 Chapter II (Federal FOOD, DRUG and Cosmetic Act, Definitions) <p>This product is a Gluten-Free product. To the best of our knowledge, there is no risk of cross contamination with other allergenic substances.</p>

DISCLAIMER
Although we take great care in setting up this product specification, we cannot accept any liability for the completeness and fully accurateness of the information provided. The content of this Product Specification is completed to the best of our knowledge.
This document does not dismiss the user of his legal obligations with respect to food safety.
This product specification replaces any previously issued specifications.