

GUAR GUM



Cheese



Frozen Desserts

Company Profile

Established in 1982 Marine Hydrocolloids is India's largest manufacturer & exporter of Agar Agar (Powder & Strips), and also offers Spreadable Agar Agar branded as Wondergel, Carrageenan and Alginates. We offer different grades of these products to cater to industries ranging from Food, Confectionery, Bakery, Dairy to Cosmetics, Personal Care, Plant Tissue Culture, Dehydrated Culture media, Microbiology, Dental Castings and Pharmaceuticals.

Our four-decade long legacy has equipped us with the know-how that has constantly kept us on our toes to meet the demands of the changing nature of consumption.



Jam

Description

Guar Gum powder is derived from the endosperm of guar beans. The seeds of the Guar plant consist of three main parts - the germ, endosperm, and the husks. This gum is processed by removing the husks, followed by milling and filtering to produce a slightly yellow powder that has good flow.



Flavoured Milk

Properties

Guar Gum is useful as a thickening agent, emulsifier and stabilizer. The main properties are as follows:

- Ability to hydrate rapidly in cold water and attain very high viscosity with low concentrations.
- Soluble in cold water but insoluble in several organic solvents.
- Strong hydrogen bonding properties.
- Very good thickening, emulsion, stabilizing and film forming properties.

Packaging

- 1-5,10,15,20, 25 kg Corrugated Cartons
- 100g & 500g paperboard containers

Applications

Guar Gum is primarily used as a thickener, emulsifier and stabiliser. It is used as an additive and enhances the softness and quality of breads. It is also used in making sauces, jams, salad dressings, dairy, processed meat, cheeses, spreads and bakery

Storage

Stored in cool and dry place, Keep away from moisture. Keep the packet tightly closed after use.

Shelf life: 2 years



Bread



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