

PRODUCT SPECIFICATION

DATE OF ISSUE
09-09-2015

ORGANIC GUM ARABIC POWDER (E414)
NATUURLIJK NATUURLIJK PRODUCT CODE:
X1574, X1575, X1576, X1589

PRODUCTION:
18221607

NATUURLIJK
NATUURLIJK
special food ingredients

1. PRODUCT IDENTIFICATION

1.1 Supplier product information

Product name	Organic gum arabic powder		
Production	18221607		
Product code	Content	EAN	Packaging
X1574	45g	8718309830618	Plastic jar and screw lock cap with warranty seal.  Jar =  Cap =
X1575	125g	8718309830625	
X1576	500g	8718309830632	
X1589	10kg	8718309830830	Blue bag =  in box with warranty seal.

1.2 Scientific product information

Single ingredient

Main use	Emulsifier and thickener
Chemical name	Gum acacia Senegal or closely related species of Acacia (fam. Leguminosae)
Production method	Gum arabic is the dried exudate produced by trees of the species Acacia Senegal. The exudate is cleaned, dissolved in water, filtered, and spray dried to produce a powder.

1.3 Legislative product information

CAS number	9000-01-5		
EU food additive	E414		
Country of Origin	Senegal		
Certification	Organic	Certification number	103446
	Institute	Skal NL-BIO-01	

2. PRODUCT INFORMATION

2.1 Physical and Chemical properties

	Unit	Specification	Method
Appearance		Fine powder	
Colour		light amber	
Odour/taste		none	
Moisture	%	7,95	
Ash	%	3,1	
Solubility		Good in water, not in ethanol	

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Viscosity, dynamic	cps	109,2	25% w/w aqueous solution
pH		4-5	25% w/w aqueous solution
Particle size	<200µm	99,1%	

2.2 Microbiological data

Total plate count	Cfu/g	<385	
Yeast and Moulds	Cfu/g	<5	
E Coli	in 10g	absent	
Salmonella	in 25g	absent	

2.3 Chemical analyses

Arsenic (As)	mg/kg	<3	
Lead (Pb)	mg/kg	<2	
Mercury (Hg)	mg/kg	<1	
Cadmium (Cd)	mg/kg	<1	

2.4 Nutritional Information

2.4.1 Nutritional Values

Energy	kJ/100g	<900	
Energy	kcal/100g	<200	
Protein	g/100g	0,8	
Carbohydrate:	g/100g	85	
Of which Sugars	g/100g	0	
Polyols	g/100g	0	
Starches	g/100g	0	
Others	g/100g	85	
Fat:	g/100g	0	
Of which Saturated	g/100g	0	
Mono-unsaturated	g/100g	0	
Poly-unsaturated	g/100g	0	
Transfatty acids	g/100g	0	
Cholesterol	mg/100g	0	
Water	g/100g	8	
Organic acid	g/100g	0	

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Dietary fiber	g/100g	85	
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2.4.2 Minerals

Sodium (Na)	mg/100g	0,04%	
Calcium (Ca)	mg/100g	1,1%	
Magnesium (Mg)	mg/100g	0,12%	
Potassium (K)	mg/100g	0,2%	

3. FOOD INTOLERANCE

3.1 Allergens

Yes = ✓ / No = ✗	Contains		
Barley	✗		
Beef	✗		
Cacao	✗		
Carrot	✗		
Celery and celery products	✗		
Cereals containing gluten and products produced with these (wheat, rye, oats, spelt, barley)	✗		
Chicken	✗		
Coriander	✗		
Crustaceans and Shellfish	✗		
Eggs and egg products	✗		
Fish and fish products	✗		
Glutamate	✗		
Lupin and products thereof	✗		
Milk and milk products (including Lactose)	✗		
Molluscs and products thereof	✗		
Mustard and mustard products	✗		
Nuts and nut products (almonds, hazelnuts, walnuts)	✗		

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Peanuts and peanut products	X		
Pork	X		
Sesame and sesame products	X		
Soybean and soybean products	X		
Sulphite (E221 – E228)	X		
Sulphur dioxide (>10mg/kg)	X		

3.2 Suitability for other diets:

Coeliacs	✓	Lactose intolerant	✓
Halal	✓	Vegans	✓
Kosher	✓	Vegetarian	✓

3.3 GMO Declaration:

Gum arabic 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 comes into contact with genetically modified organisms.

3.4 Irradiation:

Gum arabic powder is not treated with ionizing radiation .

4. STORAGE CONDITIONS

Storage conditions	In closed original packaging. Must be kept cool and dry in a well-ventilated place.
Shelf life	36 months after production, under the above mentioned conditions.

5. FOOD SAFETY

5.1 Hygiene:

This product is produced in a facility with an on HACCP based food safety system.

5.2 Identifications of dangers:

Classification of the substance (Regulation (EC) No 1272/2008)	Not classified. (non-hazardous)

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6. EXTENDED PRODUCT INFORMATION

6.1 Usage

MEAL REPLACERS - excellent source of dietary fiber, low solution viscosity.

CONFECTIONS - good film former, low viscosity.

FOOD PRODUCTS - light color, bland taste and color

FLAVOR - superior carrier for spray dried flavors

DIET BEVERAGES - contributes desirable mouthfeel

INDUSTRIAL USES - excellent film former

Gum arabic dissolves completely and rapidly, after about 20 minutes, in twice its mass of water. The liquid obtained is colorless to yellowish, dense, viscous, adhesive, translucent and weakly acid. This gum Arabic powder is practically insoluble in ethanol (96%).

Gum arabic is very soluble in water (solutions of up to 50% can be obtained). It is practically colorless, odorless and tasteless, and imparts mouthfeel without gumminess. It is good for keeping oils in suspension without a large increase in viscosity, and particularly for encapsulating flavoring oils, as used in soft drinks.

Gum arabic can also be regarded as a source of soluble fiber, being unaffected by passage through the stomach but broken down by the large intestine. It is also used to inhibit sugar crystallization in sweets. Gum arabic is less effective at generating viscosity than most other gums and thickeners.

6.2 Dictionary

NL	The Netherlands	Arabische gom
GB	Great Britain (UK)	Gum Arabic (Gum acacia gum, Gum Seyal, Turkey gum, Gum Senegal, kher, Sudanese gum arabic, three-thorn acacia, hashab, kordofan)
DE	Germany	Gummi arabicum (Gummiarabikum, Arabisches Gummi, Gummiarabikumbaum, Senegal Akazie)
FR	France	Gomme arabique (acacia à gomme, gommier blanc)
ES	Spain	Goma arábica (Goma acacia, Acacia del Senegal)
PT	Portugal	Goma arábica
IT	Italy	Gomma Arabica (Gomma d'Acacia)
DK	Denmark	Arabisk gummi (Acaciegummi, Gummi arabikum)
NO	Norway	Gummi arabicum
SE	Sweden	Arabiskt gummi (Gummi arabicum)
FI	Finland	Arabikumi
IS	Iceland	Arabískt gúmmí
CZ	Czech Republic	Arabská guma
SK	Slovak Republic	Arabská guma
HU	Hungary	Arabmézga (Gumiarábikum)
HR	Croatia (Hrvatska)	Arapska guma
GR	Greece	Αραβικό κόμμι

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SI	Slovenia	Arabski gumi
PL	Poland	Guma arabska
RO	Romania	Gumă Arabică (Gumă Acacia)
BG	Bulgaria	Акациева гума
RU	Russian Federation	Гуммиарабик
TR	Turkey	Arap zamkı

7. 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.