

PRODUCT SPECIFICATION

DATE OF ISSUE
05-02-2021

ORGANIC GUM ARABIC POWDER (E414)

PRODUCT
CODE: 22

NATUURLIJK
NATUURLIJK
special food ingredients

1. PRODUCT IDENTIFICATION

1.1 Supplier product information

Product name	Organic gum arabic powder		
Product code	22		
Product number	Content	EAN	Packaging
1574	45g	8718309830618	Plastic jar and screw lock cap with warranty seal.  Jar =  Cap =
1575	125g	8718309830625	
1576	500g	8718309830632	
1589	8kg	8718309830830	Blue bag =  in box with warranty seal.

1.2 Scientific product information

Single ingredient

Main use	Thickening agent
Chemical name	Gum acacia Senegal or closely related species of Acacia (fam. Leguminosae)
Production method	The gum arabic is the dried gummy exudation of high molecular polysaccharides obtained from the stems and branches of Acacia Senegal or closely related species of Acacia (fam. Leguminosae). The exudate is cleaned, dissolved in water, filtered, and spray dried to produce a powder. Gum arabic consists mainly of high molecular weight polysaccharides and their calcium, magnesium and potassium salts, which on hydrolysis yield arabinose, rhamnose, galactose and glucuronic acid.

1.3 Legislative product information

CAS number	9000-01-5		
EU food additive	E414		
Country of Origin	Senegal		
HS code (customs)	1301.20		
Certification	Organic	Certification number	103446
	Institute	Skal NL-BIO-01	
Legal requirements	Commission Regulation (EU) No 231/2012 laying down specifications for food additives [E414], as amended Current issues of European Pharmacopoeia, DAB, BP, USP/NF and FCC Organic Regulation (EC) No 834/2007 on organic production and labelling of organic products Regulation (EC) No 889/2008 laying down detailed rules for the implementation of Council Regulation (EC) No 834/2007		

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Compliant to the USDA organic regulations, 7 CFR Part 205

2. PRODUCT INFORMATION

2.1 Physical and Chemical properties

	Unit	Specification	Method
Appearance		Fine powder	
Colour		Yellowish to brown	
Odour/taste		odourless and tasteless	
Loss on drying	%	≤10,0	
Total Ash	%	≤ 4,0	
Acid insoluble matter	%	≤ 0,1	
Acid insoluble ash	%	≤ 0,5	
Solubility		Good in water, not in ethanol	
Specific optical rotation	°	+35 to +60	10% w/w solution, 20°C
Viscosity	cps	≥ 60	25% w/w solution, 24h, 20°C, Brookfield
pH		4-5	25% w/w solution, 20°C
Starch or dextrin		absence	
Tannin-bearing gums		absence	
Colour	°LOV	≤ 40	25% w/w solution, Lovibond tintometer 25mm optical cell
Particle size	<200µm	>90,0%	

2.2 Microbiological data

Total viable count	Cfu/g	<2.000	
Yeast and Mould	Cfu/g	<100	
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	

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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	
Dietary fiber	g/100g	85	

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	Cross contamination	
Eggs and products thereof	✗	✗	
Cereals containing gluten and products thereof	✗	✗	

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Lupin and products thereof	X	X	
Milk and products thereof (including Lactose)	X	X	
Sesame seeds and products thereof	X	X	
Nuts and products thereof (almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachios, macadamia nuts)	X	X	
Sulphur dioxide and sulphites (>10mg/kg or >10mg/l)	X	X	
Celery and products thereof	X	X	
Peanuts and products thereof	X	X	
Mustard and products thereof	X	X	
Fish and products thereof	X	X	
Molluscs and products thereof	X	X	
Soy and products thereof	X	X	
Crustacea and products thereof	X	X	

3.2 Suitability for other diets:

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

3.3 GMO Declaration:

This product does not contain and does not come from genetically modified organisms, as defined in EU regulations N° 1829/2003 and N°1830/2003 on labelling and traceability of GMO's (genetically modified organisms) and products/ingredients derived thereof.

3.4 Irradiation:

This product 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.

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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)

6. EXTENDED PRODUCT INFORMATION

6.1 Usage

Main uses:

Thickening agent for confectionery, pharmaceuticals, ceramic and electronics.

Film-forming agent: encapsulation by spray-drying of liposoluble products for food flavours and food industry.

Protective agent for colloidal solutions, oenology.

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)

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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
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.