



TARA GUM POWDER- RETAIL

PRODUCT DESCRIPTION

The tara gum powder is obtained from the grinding of the endosperm of the "tara" seed (legume).

COMPOSITION

Galactomannan (by difference) min 75%.

PHYSICAL CHARACTERISTICS

Appearance	Homogeneous powder without any impurity
Colour	White
Odor	No odors
Taste	Characteristic

PHYSICOCHEMICAL CHARACTERISTICS

Moisture	Máx 12 %
Preservants	Absence.
Pesticides	Absence.
Gluten	<10 ppm

MICROBIOLOGICAL CHARACTERISTICS

Mesophilic aerobic plate count (CFU/g)	$\leq 8 \times 10^2$
Mold (CFU/g)	$\leq 4 \times 10^2$
Yeast (CFU/g)	$\leq 2 \times 10^2$
Escherichia coli (detection) (1g) (Patogen)	<3
Salmonella (detection) (25g)(Patogen)	Absence
Enterobacteriaceae (CFU/g)	Absence

*Microbiological criteria RMM N° 5912008 –MINSa XII.5.Only Applied to national market

*Microbiological analysis are performed in each batch, **performed once a year

NUTRITION FACTS (Serving Size 100 g)

FACTS	SPECIFICATIONS
Protein	2.00 g
Total Carbohydrate	88.00 g
Total Fat	0.50 g
Dietary Fiber	86.50 g
Calories	366.00 kcal

(*)Referential nutritional information

(*)This analysis has an additional cost, if required for each lot should consult



Control Union
Fair Choice
Social and Fair
Trade Standard



TECHNICAL DATA SHEET		Version:02 Date :09/2019 Pg: 1 de 2
TARA GUM POWDER - ORGANIC CERTIFIED		

PESTICIDES RESIDUES	
Pesticides Total	Absent

**Pesticides analysis area performed once a year*

**This analysis has an additional cost, if required for each los should consult*

PRESENTATION
Bag 1 lb, 6 bags / box
PACKING CHARACTERISTICS
Primary packaging: Doypack, 110 g Secondary packaging: Corrugated cardboard.
STORAGE AND TRANSPORT
It must be stored under dry, ventilated and hygienic conditions, preferably under the following Conditions: Temperature: < 30 °C, relative humidity: 40% - 50%. Avoid placing boxes of other products, could deteriorate the integrity of the material and therefore the product. The product will be transported in vehicles clean, closed, without strange odors and absence of plagues.
SHELF LIFE
Two years, as long as the package is stored sealed at ambient temperature.
INTENDED CONSUMER'S USE
It is not direct consumption, it is used primarily as a food additive for processed products such as ice cream, desserts, jams, dairy products and sauces.

LABELED
Product name, list of ingredients, net weight, expiration date, (lot of production), name and address of manufacturer, country of origin.

