



**SPECIAL PURPOSE FOOD ADDITIVES (GUAR GUM POWDER)  
& OTHER HIGH PERFORMANCE HYDROCOLLOIDS.**

[www.sunitahydrocolloids.com](http://www.sunitahydrocolloids.com)



# DISCOVER EXCELLENCE WITH THE PIONEERS OF THE **GUAR GUM** INDUSTRY

As industry leaders, our mission is to provide innovative solutions that enhance the functionality and performance of various applications across multiple sectors. Our state-of-the-art facilities and rigorous quality control processes ensure that every product we manufacture meets the highest standards of purity and consistency.

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# ABOUT US & INFRASTRUCTURE



**04** BUSINESS  
UNITS

**20** CUSTOMER BASE  
(IN COUNTRIES)

## OUR JOURNEY BEGAN FROM 1982

SHPL is a frontline manufacturer-supplier of premium quality Hydrocolloids (natural / chemically modified Guar Gum, Starch) and related products, based in Rajasthan (Western India), with a sterling track record of four decades plus.

Beginning its journey in 1982, Sunita Hydrocolloids Pvt Ltd (SHPL) today is more than a corporate group. It is now a tradition of innovative R&D, exceptional product quality and service excellence that go beyond expectations. SHPL is strategically located in Jodhpur India's trading capital of Guar Gum, the main raw material for its product range. SHPL operates a Splits manufacturing facility in Rajasthan's largest Guar-growing & supplying area, ensuring seamless supply of this major raw material.

**SHPL ALWAYS ADDS A PLUS TO CUSTOMER ASPIRATIONS AND SATISFACTION, BE IT QUALITY, QUANTITY, AND DOCUMENTATION, WITH ON TIME DELIVERY.**

SHPL's products distinguish themselves with a distinct quality edge, underscored by **ISO 9001:2015, HALAL, KOSHER, FSSC 22000 Certifications**. They find wide-spread applications in industries such as **Food, Oil & Gas, Paper, Personal Care, Mining and Water Treatment**.

# ABOUT US & INFRASTRUCTURE



**15** DISTRIBUTION  
(IN COUNTRIES)

**300+** TOTAL  
EMPLOYEES

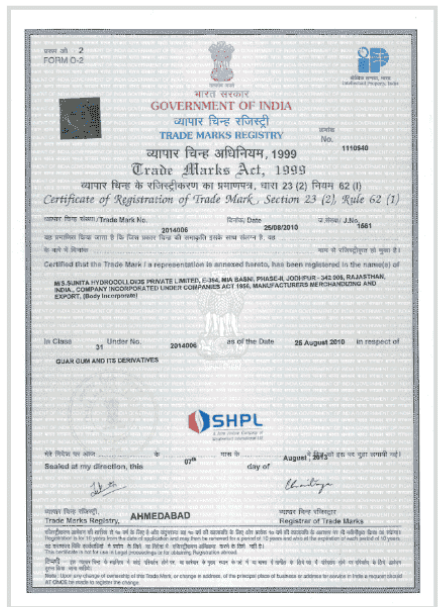
**SUNITA HYDROCOLLOIDS INC., USA (SHI)** is a Delaware corporation established in 2013 as a wholly owned subsidiary of Sunita Hydrocolloids Private Limited, India (SHPL). SHI USA Distribution center, was established to produce and provide quality products along with prompt delivery of our complete line of Food Product, Cattle Feed, and Pharmaceutical into the North and South American markets. With inventory maintained at the main distribution center in Houston, Texas, we are able to supply materials at a moment's notice while offering competitive prices. SHI works with the aim of providing the highest quality products with the highest level of service that meets and exceeds industry standards.

**SHPL PRODUCT RANGE:** Multi-Sector Applications

**MULTIFACETED USES:** SHPL offers a range of products (of diverse grades, meeting specific needs) under various brand names, serving a vast range of industrial applications.

GRADES	APPLICATION AREAS
SUNCOL Grades	Food & Pharmaceutical Applications
SUNTECH Grades	Oil & Gas, Metallurgical & Mining, Water Treatment, Explosives Industries
SUNCOS Grades	Paper & Cosmetics industries
SUNTEX Grades	Textile Industry
SUNFEED Grades	Cattle Feed Industry

# CERTIFICATIONS, AWARDS & PARTNERSHIPS



# OUR CLIENTS

We work with many of the largest, global manufactures around the world





**GUAR GUM SXL-20**  
BRIOCHE & BREADS



**SUCREAMO**  
ICE CREAMS



**GUAR GUM SXL-40**  
DAIRY DESSERT



**PRESTAR**  
FOOD & PHARMA



**SUNCOL DP 1000**  
DRESSING & SAUCES



**GUAR GUM SXL-30**  
DRESSING CREAM CHEESE



**SUNCOL 2030**  
FISH PRODUCTS



**GUAR GUM SXL-30**  
PETFOOD



**SUNCOL 2010**  
CONFECTIONARY



**GUAR GUM SXL-40**  
YOGHURT & PUDDING



**GUAR GUM SXL-30**  
BEVERAGES



**SUNCOL 2030**  
WATER DESSERT GELLIES

**(RANGE OF STABILIZERS CUM EMULSIFIERS FOR ICE CREAMS & FROZEN DESSERTS)**

**SUCREAMO** is a standardized blend of various hydrocolloids from vegetable and seaweed sources, permitted emulsifiers etc. **SUCREAMO** is a specialty stabilizer-cum-emulsifier developed for ice creams and frozen desserts. The user does not need to incorporate any separate emulsifier. **SUCREAMO** is available as a dry, white to cream powder.

**SUCREAMO** is designed to give consistent mix viscosities and reproducibility of results. It is recommended that **SUCREAMO** shall dry blended with sugar followed by addition to the milk/mix under stirring in order to ensure complete solubility and avoid formation of lumps. Heating and good stirring conditions will accelerate the solubility of **SUCREAMO**. It is recommended to use 0.2% - 0.5% of **SUCREAMO** for optimum results.



## ADVANTAGES OF SUCREAMO

- Easy To Incorporate In The Mix.
- Yields Increased Overrun.
- Improves Body And Mouthfeel.
- Retards Ice Crystals Size.
- Gives Reduced Meltdown.
- Gives Heat Shock Resistance.
- Neutral Taste.
- Prevents Whey Separation (Syneresis).
- Have Good Flavour Release And Good Organoleptic Properties.
- Cost Effective.

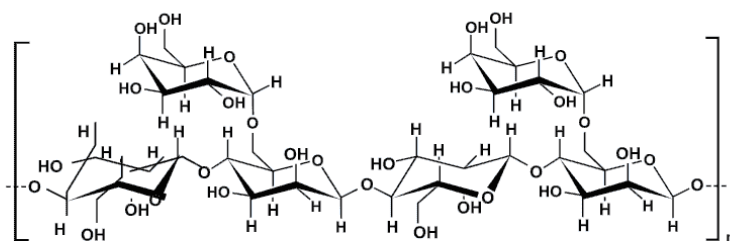
## SUCREAMO PRODUCTS & SERIES

**SUCREAMO** is a series of products offered to impart several properties to improve organoleptic as well as texture of ice cream and frozen desserts.

SUCREAMO ICS	SUCREAMO ICG	SUCREAMO ICO	SUCREAMO ICP	SUCREAMO ICGP
E-471	E-471	E-471	E-471	E-471
E-412	E-412	E-412	+412	E-412
E-466	E-466	E-466	E-466	E_466
E-401	E-401	E-401	E-401	E-401
E-407	E-407	E-407	E-407	E-407
-----	E-477	E-433	E-433	E-477

# SUNCOL NATURAL HYDROCOLLOIDS FOR FOOD

**SUNCOL** is a range of natural hydrocolloids, manufactured by **Sunita Hydrocolloids Private Limited**, that use state-of-the-art technology to manage the rheological properties of various food systems. **SUNCOL** products are natural Guar Gum powder, a galactomannan polysaccharide obtained from the endosperm of the legume *Cyamopsis tetragonolobus*.



Chemically, **SUNCOL** is a straight chain galactomannan, has a chain of (1-4)-linked-β-D-mannopyranosyl units with single α-D-galactopyranosyl units connected by (1-6) linkages to, on average, every second main chain unit. **SUNCOL** has a 2:1 mannose-to-galactose ratio.

The most important property of **SUNCOL** is its ability to hydrate rapidly in cold water to attain uniform high viscosity at relatively low concentrations. **SUNCOL** is the most cost-effective natural hydrocolloid being used in various food applications.

## THE MAIN PROPERTIES OF SUNCOL ARE:

- It is soluble in hot and cold water but insoluble in most natural solvents.
- It has strong hydrogen bonding properties.
- It has excellent thickening and stabilizing properties.
- It has an excellent ability to control rheology through water phase management.
- It's viscosity is influenced by temperature, pH, and the presence of salts and other solids.

**SUNCOL** products are Non-GMO, Halal and Kosher Certified and free from allergens. They are also Vegan and Vegetarian suitable. Our manufacturing facility is GFSI certified (FSSC 22000).

PRODUCTS	PARTICLE SIZE	1% COLD VISCOSITY @250C
SUNCOL-206	200 Mesh	6000 to 6500 cps
SUNCOL-205 Plus	200 Mesh	5500 TO 6000 cps
SUNCOL-205	200 Mesh	5000 to 5500 cps
SUNCOL-204	200 Mesh	3500 to 4500 cps
SUNCOL-102	200 Mesh	3500 to 4500 cps
SUNCOL-DP 1000	200 Mesh	800 to 1200 cps
SUNCOL-DP 500	200 Mesh	400 to 600 cps
SUNCOL-DP 100	200 Mesh	50 to 150 cps

# SUNCOL 206, SUNCOL 205 PLUS, SUNCOL 205, SUNCOL 204

<b>DESCRIPTION</b> Guar Gum Powder	<b>CAS NO.</b> 9000-300	<b>INS NUMBER</b> 412
<b>E NUMBER</b> 412	<b>EINECS</b> 232-536-0	<b>FUNCTION</b> Stabilizer, Thickener, Emulsifier
<b>PACKAGING</b> 25kg multi-walled paper bag with an inner polythene liner. The product can also be offered in desired packaging.	<b>STORAGE</b> It is recommended to store in a dry and cool place, away from sunlight, heat, water, acids, bases, and oxidizing	<b>SHELF-LIFE</b> 2 years. It is recommended to consume the product within a reasonable time once the pack is opened.
<b>HANDLING</b> Please refer to the Material Safety Data Sheet for information on safety, health, and the environment, as well as handling.	<b>REGULATORY</b> Complies to FCC, EC No 231/2012, GRAS according to CFR 21. Sec.184.1339.	



# SUNCOL 206, SUNCOL 205 PLUS, SUNCOL 205, SUNCOL 204

PARAMETERS	UNIT	VALUE	SUNCOL 206	SUNCOL 205 Plus	SUNCOL 205	SUNCOL 204
Colours	-	-	White to Yellow white powder	White to Yellow white powder	White to Yellow white powder	White to Yellow white powder
Odour	-	-	Typical	Typical	Typical	Typical
Moisture	%	Max	12	12	12	12
Ash	%	Max	1	1	1	1
Acid Insoluble Residue	%	Max	5	5	5	5
Galactomannan	%	Min	80	80	80	80
Protein	%	Max	10	10	10	10
pH	pH	Min	5.4	5.4	5.4	5.4
		Max	7	7	7	7
Cold Viscosity 1% (2hr)	cps	Min	6000	5500	5000	3500
		Max	6500	6000	5500	4500
Cold Viscosity 1% (24hr)	cps	Min	Stable	Stable	Stable	Stable
Particle size (Thru US ASTM 200 mesh)	%	Min	95	95	95	95
Total Plate Count	CFU/g	Max	5000	5000	5000	5000
Yeast & Mold	CFU/g	Max	500	501	502	503
E. Coli	Per 25kg	Max	Absent	Absent	Absent	Absent
Salmonella	Per 25kg	Max	Absent	Absent	Absent	Absent
Coliforms	MPN/g	Max	Absent	Absent	Absent	Absent
Staphylococcus aureus	Per 20kg	Max	Absent	Absent	Absent	Absent
Arsenic	ppm	Max	3	3	3	3
Lead	ppm	Max	2	2	2	2
Mercury	ppm	Max	1	1	1	1
Cadmium	ppm	Max	1	1	1	1
Total heavy meta as lead	ppm	Max	20	20	20	20

Pesticides  
Mycotoxins, PCP, EtO

Meets relevant EU regulation limits

# SUNCOL 102

## DESCRIPTION

Guar Gum Powder

## CAS NO.

9000-300

## INS NUMBER

412

## E NUMBER

412

## EINECS

232-536-0

## FUNCTION

Stabilizer, Thickener, Emulsifier

## PACKAGING

25kg multi-walled paper bag with an inner polythene liner. The product can also be offered in desired packaging.

## STORAGE

It is recommended to store in a dry and cool place, away from sunlight, heat, water, acids, bases, and oxidizing

## SHELF-LIFE

2 years. It is recommended to consume the product within a reasonable time once the pack is opened.

## HANDLING

Please refer to the Material Safety Data Sheet for information on safety, health, and the environment, as well as handling.

## REGULATORY

Complies to FCC, EC No 231/2012, GRAS according to CFR 21. Sec.184.1339.



# SUNCOL 102

PARAMETERS	UNIT	VALUE	SUNCOL 102
Colours	-	-	White to Yellow white powder
Odour	-	-	Typical
Moisture	%	Max	12
Ash	%	Max	1
Acid Insoluble Residue	%	Max	5
Galactomannan	%	Min	80
Protein	%	Max	10
pH	pH	Min	5.4
		Max	7
Cold Viscosity 1% (2hr)	cps	Min	3500
		Max	4500
Particle size (Thru US ASTM 200 mesh)	%	Min	95
Total Plate Count	CFU/g	Max	5000
Yeast & Mold	CFU/g	Max	500
E. Coli	Per 25kg	Max	Absent
Salmonella	Per 25kg	Max	Absent
Coliforms	MPN/g	Max	Absent
Staphylococcus aureus	Per 20kg	Max	Absent
Arsenic	ppm	Max	3
Lead	ppm	Max	2
Mercury	ppm	Max	1
Cadmium	ppm	Max	1
Total heavy meta as lead	ppm	Max	20
Pesticides Mycotoxins, PCP, EtO	Meets relevant EU regulation limits		

# SUNCOL DP 1000, SUNCOL DP 500, SUNCOL DP 100

<p><b>DESCRIPTION</b></p> <p>Guar Gum Powder</p>	<p><b>CAS NO.</b></p> <p>9000-30-0</p>	<p><b>INS NUMBER</b></p> <p>412</p>
<p><b>E NUMBER</b></p> <p>412</p>	<p><b>EINECS</b></p> <p>232-536-0</p>	<p><b>FUNCTION</b></p> <p>Stabilizer, Thickener, Emulsifier</p>
<p><b>PACKAGING</b></p> <p>25kg multi-walled paper bag with an inner polythene liner. The product can also be offered in desired packaging.</p>	<p><b>STORAGE</b></p> <p>It is recommended to store in a dry and cool place, away from sunlight, heat, water, acids, bases, and oxidizing</p>	<p><b>SHELF-LIFE</b></p> <p>2 years. It is recommended to consume the product within a reasonable time once the pack is opened.</p>
<p><b>HANDLING</b></p> <p>Please refer to the Material Safety Data Sheet for information on safety, health, and the environment, as well as handling.</p>	<p><b>REGULATORY</b></p> <p>Complies to FCC, EC No 231/2012, GRAS according to CFR 21. Sec.184.1339.</p>	



# SUNCOL DP 1000, SUNCOL DP 500, SUNCOL DP 100

PARAMETERS	UNIT	VALUE	SUNCOL DP 1000	SUNCOL DP 500	SUNCOL DP 100
Colours	-	-	White to Yellow white powder	White to Yellow white powder	White to Yellow white powder
Odour	-	-	Typical	Typical	Typical
Moisture	%	Max	12	12	12
Ash	%	Max	1	1	1
Acid Insoluble Residue	%	Max	5.4	5.4	5.4
Galactomannan	%	Min	7.0	7.0	7.0
Protein	%	Max	10	10	10
pH	pH	Min	5.4	5.4	5.4
		Max	7.0	7.0	7.0
Cold Viscosity 1% (2hr)	cps	Min	800	400	50
		Max	1200	600	150
Particle size (Thru US ASTM 200 mesh)	%	Min	95	95	95
Total Plate Count	CFU/g	Max	5000	5000	5000
Yeast & Mold	CFU/g	Max	500	500	500
E. Coli	Per 25kg	Max	Absent	Absent	Absent
Salmonella	Per 25kg	Max	Absent	Absent	Absent
Coliforms	MPN/g	Max	Absent	Absent	Absent
Staphylococcus aureus	Per 20kg	Max	Absent	Absent	Absent
Arsenic	ppm	Max	3	3	3
Lead	ppm	Max	2	2	2
Mercury	ppm	Max	1	1	1
Cadmium	ppm	Max	1	1	1
Total heavy meta as lead	ppm	Max	20	20	20

Pesticides  
Mycotoxins, PCP, EtO

Meets relevant EU regulation limits

# GUAR GUM SXL-20

**GUAR GUM SXL-20** is a modified hydrocolloid, manufactured by Sunita Hydrocolloids Private Limited by using state of the art technology to manage rheological properties of various food systems.

**GUAR GUM SXL-20** product is a hydrocolloid, which is galactomannan polysaccharide obtained from ground endosperm of the legume *Cyamopsis tetragonolobus*. Due to non-ionic nature of the product, it is suitable for use across a broad pH range and finds application in neutral as well as acidic systems.

**GUAR GUM SXL-20** gives perfect synergy with Kappa Carrageenan and Xanthan Gum and imparts higher Gel strength comparing to Locust Bean Gum (LBG). The product provides thickening, freeze thaw stability and smooth flow properties when used in mixtures with Xanthan and Kappa Carrageenan.

## ADVANTAGES

- **GUAR GUM SXL-20** exhibits excellent solubility at room temperature.
- Wide range of viscosities are available.
- High Gel Strength with Kappa Carrageenan and Xanthan Gum.
- Prevents the problem of syneresis in food products.
- Stabilizing agent to delay melting of ice cream.

## PACKING

25 kg multi-walled paper bag with polyethylene liner as a moisture barrier. Product can be provided in desired packings.

## APPLICATIONS

- ✔ Brioche and Breads
- ✔ Ice Creams
- ✔ Dairy Dessert
- ✔ Beverages
- ✔ Dressing Cream Cheese
- ✔ Yoghurt & Pudding
- ✔ Water Dessert Gellies
- ✔ Dressing & Sauces
- ✔ Fish Products
- ✔ Confectionary

## STORAGE

It is suggested to store product in a dry and cool place, away from heat and out of the sun. Once package is opened, consume within reasonable time.

## SHELF LIFE

Best if used within 24 months from the month of manufacture, under proper storage conditions.

## MSDS

Material Safety Data Sheet is available on request.



# GUAR GUM SXL-20

PARAMETERS	UNIT	MIN VALUE	MAX VALUE
CAS No.		9000-30-0	
International Numbering System		INS-412	
Appearance		Off White Powder	
Starch		NIL	
Furfural		NIL	
Moisture	%	-	12.0
Protein	%	-	5.5
pH	pH	5.4	7.0
Acid Insoluble Residue	%	-	5.0
Ash	%	-	1.0
Gel Brake Strength	gm/cm2	1200	-
<b>Cold viscosity (1% solution, Brookfield Viscometer RVDV-II+ Pro, 250C, 20 rpm, spindle#3)</b>			
2h	cps	1000	2000
Particle Size (Thru US ASTM Mesh 80)	%	90.0	-
Total Plate Count	cfu/gm	-	5000
Yeast and Molds	cfu/gm	-	500
Escherichia coli	Per 25 gm	Absent	-
Salmonella	Per 25 gm	Absent	-
*Arsenic (As)	ppm	-	3.0
*Lead (Pb)	ppm	-	2.0
*Mercury (Hg)	ppm	-	1.0
*Cadmium Cd	ppm	-	1.0
*Heavy metals (as Pb)	ppm	-	20.0

\* Tested from an external lab once in a year, Limit of quantification for heavy metals is 0.1 mg/kg.

# GUAR GUM SXL-40

FOOD GRADE

**GUAR GUM SXL-40** is a modified hydrocolloid, manufactured by Sunita Hydrocolloids Private Limited by using state of the art technology to manage rheological properties of various food systems.

**GUAR GUM SXL-40** product is a hydrocolloid which is galactomannan polysaccharide obtained from ground endosperm of the legume *Cyamopsis tetragonolobus*. Due to non-ionic nature of the product, it is suitable for use across a broad pH range and finds application in neutral as well as acidic systems.

**GUAR GUM SXL-40** gives perfect synergy with Kappa Carrageenan and Xanthan Gum and imparts higher Gel strength comparing to Locust Bean Gum (LBG). The product provides thickening, freeze thaw stability and smooth flow properties when used in mixtures with Xanthan and Kappa Carrageenan.

## ADVANTAGES

- **GUAR GUM SXL-40** exhibits excellent solubility at room temperature.
- Wide range of viscosities are available.
- High Gel Strength with Kappa Carrageenan and Xanthan Gum.
- Prevents the problem of syneresis in food products.
- Stabilizing agent to delay melting of ice cream.

## PACKING

25 kg multi-walled paper bag with polyethylene liner as a moisture barrier. Product can be provided in desired packings.

## APPLICATIONS

- ✓ Brioche and Breads
- ✓ Ice Creams
- ✓ Dairy Dessert
- ✓ Beverages
- ✓ Dressing Cream Cheese
- ✓ Yoghurt & Pudding
- ✓ Water Dessert Gellies
- ✓ Dressing & Sauces
- ✓ Fish Products
- ✓ Confectionary

## STORAGE

It is suggested to store product in a dry and cool place, away from heat and out of the sun. Once package is opened, consume within reasonable time.

## SHELF LIFE

Best if used within 24 months from the month of manufacture, under proper storage conditions.

## MSDS

Material Safety Data Sheet is available on request.



# GUAR GUM SXL-40

FOOD GRADE

PARAMETERS	UNIT	MIN VALUE	MAX VALUE
CAS No.		9000-30-0	
International Numbering System		INS-412	
Appearance		Off White Powder	
Starch		NIL	
Furfural		NIL	
Moisture	%	-	12.0
Protein	%	-	5.5
pH	pH	5.4	7.0
Acid Insoluble Residue	%	-	5.0
Ash	%	-	1.0
Gel Brake Strength	gm/cm <sup>2</sup>	1600	-
Cold viscosity (1% solution, Brookfield Viscometer RVDV-II+ Pro, 250C, 20 rpm, spindle#3)			
2h	cps	4000	5000
Particle Size (Thru US ASTM Mesh 80)	%	90.0	-
Total Plate Count	cfu/gm	-	5000
Yeast and Molds	cfu/gm	-	500
Escherichia coli	Per 25 gm	Absent	-
Salmonella	Per 25 gm	Absent	-
*Arsenic (As)	ppm	-	3.0
*Cadmium Cd	ppm	-	1.0
*Lead (Pb)	ppm	-	2.0
*Mercury (Hg)	ppm	-	1.0
*Heavy metals (as Pb)	ppm	-	20.0

\* Tested from an external lab once in a year, Limit of quantification for heavy metals is 0.1 mg/kg.

# GUAR GUM SXL-30

## FOR PETFOOD APPLICATIONS

**GUAR GUM SXL-30** is a modified hydrocolloid, manufactured by Sunita Hydrocolloids Private Limited by using state of the art technology to manage rheological properties of various pet food applications.

**GUAR GUM SXL-30** is a hydrocolloid, which is a galactomannan polysaccharide obtained from the ground endosperm of the legume *Cyamopsis tetragonolobus*. Due to the non-ionic nature of the product, it is suitable for use across a broad pH range and finds applications in neutral as well as acidic systems.

**GUAR GUM SXL-30** gives perfect synergy with Kappa Carrageenan and Xanthan Gum and imparts higher gel strength compared to Locust Bean Gum (LBG). The product provides thickening, freeze thaw stability, and smooth flow properties when used in mixtures with Xanthan and Kappa Carrageenan.

### ADVANTAGES

- **GUAR GUM SXL-30** exhibits excellent solubility at room temperature.
- Wide range of viscosities are available.
- High Gel Strength with Kappa Carrageenan and Xanthan Gum.
- Prevents the problem of syneresis in Pet Food products.
- Acts as a gelling and stabilizing agent.

### PACKING

25 kg multi-walled paper bag with polyethylene liner as a moisture barrier. Product can be provided in desired packings.

### STORAGE

It is suggested to store product in a dry and cool place, away from heat and out of the sun. Once package is opened, consume within reasonable time.

### SHELF LIFE

Best if used within 24 months from the month of manufacture, under proper storage conditions.

### MSDS

Material Safety Data Sheet is available on request.



# GUAR GUM SXL-30

## FOR PETFOOD APPLICATIONS

PARAMETERS	UNIT	MIN VALUE	MAX VALUE
CAS No.		9000-30-0	
International Numbering System		INS-412	
Appearance		Off White Powder	
Starch		NIL	
Furfural		NIL	
Moisture	%	-	12.0
Protein	%	-	5.5
pH	pH	5.4	7.0
Acid Insoluble Residue	%	-	5.0
Ash	%	-	1.0
Gel Brake Strength	gm/cm2	1200	-
<b>Cold viscosity (1% solution, Brookfield Viscometer RVDV-II+ Pro, 250C, 20 rpm, spindle#3)</b>			
2h	cps	2000	3000
Particle Size (Thru US ASTM Mesh 80)	%	90.0	-
Total Plate Count	cfu/gm	-	5000
Escherichia coli	Per 25 gm	Absent	-
Salmonella	Per 25 gm	Absent	-
*Arsenic (As)	ppm	-	3.0
*Cadmium Cd	ppm	-	2.0
*Lead (Pb)	ppm	-	1.0
*Mercury (Hg)	ppm	-	1.0
*Heavy metals (as Pb)	ppm	-	20.0

\* Tested from an external lab once in a year, Limit of quantification for heavy metals is 0.1 mg/kg.

# GUAR GUM SXL-30

## FOR PETFOOD APPLICATIONS

PARAMETERS	UNIT	MIN VALUE	MAX VALUE
CAS No.		9000-30-0	
International Numbering System		INS-412	
Appearance		Off White Powder	
Starch		NIL	
Furfural		NIL	
Moisture	%	-	12.0
Protein	%	-	5.5
pH	pH	5.4	7.0
Acid Insoluble Residue	%	-	5.0
Ash	%	-	1.0
Gel Brake Strength	gm/cm2	1200	-
<b>Cold viscosity (1% solution, Brookfield Viscometer RVDV-II+ Pro, 250C, 20 rpm, spindle#3)</b>			
2h	cps	2000	3000
Particle Size (Thru US ASTM Mesh 80)	%	90.0	-
Total Plate Count	cfu/gm	-	5000
Escherichia coli	Per 25 gm	Absent	-
Salmonella	Per 25 gm	Absent	-
*Arsenic (As)	ppm	-	3.0
*Cadmium Cd	ppm	-	2.0
*Lead (Pb)	ppm	-	1.0
*Mercury (Hg)	ppm	-	1.0
*Heavy metals (as Pb)	ppm	-	20.0

\* Tested from an external lab once in a year, Limit of quantification for heavy metals is 0.1 mg/kg.

**SUNCOL-2030** is a blend of depolymerized purified Guar Gum and purified Cassia Gum manufactured by Sunita Hydrocolloids Private Limited by using state of the art technology to manage rheological properties of the various food systems. Guar Gum is a galactomannan polysaccharide obtained from ground endosperm of the legume *Cyamopsis tetragonolobus* while Cassia Gum is obtained from *Cassia Tora* and *Obtusifolia*. Both Gums are non-ionic in nature so are suitable for use across a broad pH range and finds application in neutral as well as acidic systems.

**SUNCOL-2030** gives perfect synergy with Kappa Carrageenan and Xanthan Gum and imparts higher Gel strength comparing to Locust Bean Gum (LBG). The product provides thickening, freeze thaw stability and smooth flow properties when used in mixtures with Xanthan and Kappa Carrageenan.

### ADVANTAGES

- **SUNCOL-2030** exhibits excellent solubility at room temperature.
- Wide range of viscosities are available.
- High Gel Strength with Kappa Carrageenan and Xanthan Gum.
- Prevents the problem of syneresis in food products.
- Stabilizing agent to delay melting of ice cream.

### PACKING

25 kg multi-walled paper bag with polyethylene liner as a moisture barrier. Product can be provided in desired packings.

### APPLICATIONS

- ✓ Brioche and Breads
- ✓ Ice Creams
- ✓ Dairy Dessert
- ✓ Beverages
- ✓ Dressing Cream Cheese
- ✓ Yoghurt & Pudding
- ✓ Water Dessert Gellies
- ✓ Dressing & Sauces
- ✓ Fish Products
- ✓ Confectionary

### STORAGE

It is suggested to store product in a dry and cool place, away from heat and out of the sun. Once package is opened, consume within reasonable time.

### SHELF LIFE

Best if used within 24 months from the month of manufacture, under proper storage conditions.

### MSDS

Material Safety Data Sheet is available on request.



PARAMETERS	UNIT	MIN VALUE	MAX VALUE
European Economic Community Numbers		E412 and E427	
Appearance		Off White Powder	
Starch		NIL	
Furfural		NIL	
Moisture	%	-	12.0
Protein	%	-	5.5
pH	pH	5.5	7.5
Ash	%	-	1.0
Gel Break Length	gm/cm2	1300	-
Cold viscosity (1% solution, Brookfield Viscometer RVDV-II+ Pro, 250C, 20 rpm, spindle#3)			
2h	cps	2000	3000
Particle Size (Thru US ASTM Mesh 80)	%	90.0	-
Total Plate Count	cfu/gm	-	5000
Yeast and Molds	cfu/gm	-	500
Escherichia coli	Per 25 gm	Absent	-
Salmonella	Per 25 gm	Absent	-
*Arsenic (As)	ppm	-	3.0
*Lead (Pb)	ppm	-	2.0
*Mercury (He)	ppm	-	1.0
*Cadmium (Cd)	ppm	-	1.0
*Heavy metals (as Pb)	ppm	-	20.0

\* Tested from an external lab once in a year, Limit of quantification for heavy metals is 0.1 mg/kg.

**SUNCOL-20FD** is a pure galactomannan derived from Fenugreek seeds, manufactured by Sunita Hydrocolloids Private Limited and used in the food, pharmaceutical, and nutraceutical industries. Fenugreek (*Trigonella foenum graecum*) is an annual herb predominantly cultivated for its seed, as well as its leaves, and belongs to the family Leguminosae. It is a well-known and widely used spice in food. The seeds and green leaves of Fenugreek are used both in food and medicinal applications, a practice dating back to ancient times.

**SUNCOL-20FD IS A PURE GALACTOMANNAN FIBER FROM FENUGREEK**, Which Is the only source of galactomannan where units of the backbone, mannose, exist in a 1:1 ratio with the side groups of galactoses. This ratio is highly unique compared to other galactomannans. Fenugreek galactomannan contains the higher ratio of galactose, which has a more potent effect in reducing blood sugar and cholesterol levels as compared to other sources of galactomannan. **SHPL's SUNCOL-20FD** imparts health benefits that are associated with soluble fibers.

Scientific evidence suggests that consuming fenugreek galactomannan has a beneficial impact on digestive health, which is primarily due to an increased proportion of short-chain fatty acids when compared to other dietary fibers. Pre-clinical studies also suggest that Fenugreek galactomannan may possess cholesterol-lowering properties, therefore reducing the risk of heart disease. Scientific evidence suggests that Fenugreek galactomannan prolongs stomach emptying time so that sugar is released and absorbed more slowly beneficial to diabetic patients.

Incorporation of Fenugreek galactomannan lowers the glycemic index of a food, when compared to the same food without Fenugreek galactomannan. Low glycemic index foods may be an effective way to promote weight management, improved lipid profile and improve glycemic control.

### PACKING

25 kg Multiwall bag / HDPE drum with inner liner or as per requirement.

### STORAGE

It is suggested to store product in a cool, dry, ventilated area, away from sources of heat or ignition.

### SHELF LIFE

Best if used within 36 months from the month of manufacture, under proper storage conditions.



GENERAL PARAMETERS	SPECIFICATIONS
Plant Species	Trigonella foenum-graecum
Appearance	Off white powder
Odor	Odorless
GMO Compliance	Non-GMO
Moisture	Max. w/w
Soluble Fiber as Galactomannan	Min. 80% (Enzymatic Method)
Total Ash	Max. 2% w/w
Protein Content	Max. 5% w/w
Fat Content	Max. 1% w/w
Residue Insoluble in Acid	Max. 4% w/w
Particle Size (Thru US ASTM 60	Min 80 w/w
Brookfield Viscosity 1% 2 h	Min. 1000 cps
pH	6 to 7
<b>*HEAVY METALS</b>	
Arsenic	Max. 0.5 mg/kg
Mercury	Max. 0.05 mV/kg
Lead	Max. 2.0 mg/kg
Cadmium	Max. 0.3 mg/kg
<b>*MICROBIOLOGICAL</b>	
Total Plate Count	Max. 5000 cfu/g
Yeast & Moulds	Max. 100 cfu/g
Ecoli	Absent/25 g
Coliform	Nil MPN/g
Salmonella	Absent/25 g

\*Testing from external accredited lab, as per requirement.

**PRESTAR** is a cold water pre-gelatinized corn starch. It reduces time / cost compared to traditional starch paste preparation.

Pregelatinized corn starch is widely used as a pharmaceutical aid, especially as a filler-binder. In pharma applications, **PRESTAR** greatly endues the compressibility as well as improves the fluidity of the tablets.

**PRESTAR** is also used as a thickener, texturing and stabilizing agent in cream fillings, canned/packageged sauces, soup mixes, gravies, ketchup, pastry cream, dairy desserts, and other food product industries.

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### PACKING

The product is supplied in 25 kg multi-walled paper bags with a polyethylene liner constituting a moisture barrier. Product packaging is customizable based on the customer's preference.

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### STORAGE

The product must be stored in a cool and dry place, away from heat, and out of direct sunlight. After opening the package, the product should be consumed within a reasonable time.

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### MSDS

The Material Safety Data Sheet is available upon request.

PARAMETERS	UNIT	MIN VALUE	MAX VALUE
European Economic Community No		E-1422	
Appearance		Powder	
Color		White to Creamy White	
Solubility		Swells on heating	
Identification Test (USP NE)	pass	Compiles	-
pH	pH	4.5	7.5
Ash	%	-	1.0
Loss on Drying	%	-	15%
Iron	ppm	-	20
Viscosity	cps	1000	1800
Particle Size (Tiru US ASTM Mesh 80)	%	98	-
Total Plate Count	cfu/gm	-	3000
Yeast and Molds	cfu/gm	-	300
Salmonella	per 25 gm	Absent	-
* Heavy metals (as Pb)	ppm	-	10.0

\* Tested from outside lab once in a year



# GLOBAL MARKET PRESENCE.


SHPL is a premier manufacturer and supplier of top-quality Hydrocolloids and related products, located in Rajasthan, India, with an outstanding track record of over 40 years.

## AGENTS / DISTRIBUTORS


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