



# Technical Data Sheet

Product details	
Product name	FOGA Organic Gum Acacia Spray Dry Talha
Product code	FGA-139-TB000
Type	Spray Dry Powder (Talha)
Numbers	Harmonized System (HS): 130120 E-number: E414 Chemical Administration Service (CAS): 9000-01-5 Codex Alimentarius SIN No 414, INS No 414

Specifications	
Appearance	Brown fine powder
Solubility	High soluble in water, give up to 50% solution. Insoluble in ethanol.
Composition	Natural, Organic. Polysaccharide, which on hydrolysis yield. Arabians, Gelatos glucouronic Acid, Small amount of rhamnase and a minor protein component.
Hydrolysis products	Passes Tests
Moisture	Less than 10 %
Total ash	less than 4%
Optical rotation $[\alpha]_D^{25C}$	(+45) to (+60)
Viscosity	5,2 mPa.s (2,5% solution)
Ph	4.2 to 4.8
Tannin Bearing Gum	Fails test
Nitrogen content	0.106 to 0.156%
Protein content	0.7 to 3.0 % (f = 6,25)
Starch and dextrin	Passes Test
Salmonella sp.	Absent/g
E.coli	Absent/g



<b>Others</b>	
Usage	Emulsifier. Stabilizer. Flavor fixative. Thickener.
Storage	Dry conditions preferable
Shelf Life	Unlimited under the appropriate packing and conditions of storage.
Packing	25kg paper bags (with polyethylene layer inside); other packing available on request.
GMO Declaration	This gum acacia 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 meets genetically modified organisms.
Allergens	<p>This product does not contain any known allergen substances as defined in:</p> <ul style="list-style-type: none"> <li>• European Directive 1169/2011</li> <li>• United States Code 21 USC 321. 201 Chapter II (Federal FOOD, DRUG and Cosmetic Act, Definitions)</li> </ul> <p>This product is a Gluten-Free product. To the best of our knowledge, there is no risk of cross contamination with other allergenic substances.</p>

<b>DISCLAIMER</b>
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.

V202111.1