

## Specification

### TYPE 4880 – Gum arabic spray-dried powder

#### Product description

Gum arabic is the dried gummy exudation from the stem and branches of Acacia senegal or other related species. TYPE 4880 is a purified, agglomerated, fast soluble spray-dried gum arabic powder with instant properties. It is mainly used as a food additive.

#### Physical and Chemical Analysis

Parameter	Target Value		Method / Reference
	Minimum	Maximum	
Appearance	coarse, yellowish spray-dried powder		internal method
Solubility	fast soluble in cold water forming a colloidal solution		internal method
Identification	passes tests		Ph. Eur.
Tragacanth	corresponding to the requirements		Ph. Eur.
Sterculia gum	corresponding to the requirements		Ph. Eur.
Starch, dextrin and agar	corresponding to the requirements		Ph. Eur.
Glucose and fructose	corresponding to the requirements		Ph. Eur.
Tannins	corresponding to the requirements		Ph. Eur.
pH-value (25 % in H <sub>2</sub> O w/w)	4	5	internal method
Total ash [%]		4,0	USP
Acid-insoluble ash [%]		0,5	FCC
Insoluble matter [%]		0,1	FCC
Loss on drying [%]		10,0	Ph. Eur.
Colour <sup>1)</sup>	4	10	internal method
Viscosity after 24 h [mPa s] <sup>2)</sup>	60	100	internal method
Specific optical rotation [°]	dextrorotatory		internal method
Arsenic [ppm]		3	ICP-MS
Lead [ppm]		2	ICP-MS
Mercury [ppm]		1	ICP-MS
Cadmium [ppm]		1	ICP-MS

1) 25 % in H<sub>2</sub>O w/w on dry matter, Lovibond Tintometer, 1 inch optical cell

2) 25 % in H<sub>2</sub>O w/w, Brookfield, LVT, 60 min<sup>-1</sup>, spindle 2, 20 °C

### Microbiological Analysis

Parameter	Target Value		Method / Reference
	Minimum	Maximum	
Total plate count [cfu / g]		3000	ISO 4833-1
Yeast [cfu / g]		100	ISO 21527-2
Mould [cfu / g]		100	ISO 21527-2
E. coli [in 5 g]		absent	ISO 16649-3
Salmonella spp. [in 375 g]		absent	ISO 6579-1

### Shelf Life, Packaging, Storage

Best before 36 months from date of production / test date.

Bags (paper with PE inliner or laminated) or big bags suitable for food-contact according to EU legislation.

Keep closed and dry at ambient temperature for transport and storage.

### Regulatory, References

The product fulfils the requirements of current EU legislation for food additive E 414.

The product complies with Ph. Eur., USP, FCC.

The product does not contain allergens according to current EU legislation.

The product does not contain GMO according to current EU legislation.

Product is suitable for a vegetarian and vegan diet.

The product is certified Kosher and Halal.

The complete production is FSSC 22000 certified, manufactured under an implemented HACCP-System. Analyses are based on validated methods.

EINECS 232-519-5

CAS 9000-01-5

Warranty-relevant agreements can only be made in the respective purchase contract. Accordingly, the information in this data sheet is given to the best of our knowledge and belief and serves merely to provide a current description of the product which is not relevant to the warranty. A legally binding assurance of certain features or the suitability of the product for certain purposes cannot be derived from this. As a precaution, we point out that every user as purchaser is obliged by law to carry out an initial test of the product in order to determine the safety and suitability of the product for the purposes intended by the user.

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