

Specification

TYPE 4912 – Organic 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 4912 is a purified spray-dried gum arabic powder. It is mainly used as a food additive for stabilization.

Control station number

DE-ÖKO-005

Physical and Chemical Analysis

| Parameter | Target Value | | Method / Reference |
|--|--|---------|--------------------|
| | Minimum | Maximum | |
| Appearance | fine, white to yellowish spray-dried powder | | internal method |
| Solubility | dispersible 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. |
| Hydrolysis products | corresponding to the requirements | | 231/2012/EU |
| pH-value (10 % in H ₂ O w/w) | 4 | 5 | internal method |
| Total ash [%] | | 4,0 | Ph. Eur. |
| Acid-insoluble ash [%] | | 0,5 | FCC |
| Insoluble matter [%] | | 0,5 | FCC |
| Loss on drying [%] | | 10,0 | Ph. Eur. |
| Viscosity after 24 h [mPa s] ¹⁾ | 60 | 150 | internal method |
| Specific optical rotation [°] | -25 | -35 | 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 H₂O w/w, Brookfield, LVT, 60 min⁻¹, spindle 2, 25 °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 25 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 is certified organic according to EU legislation.

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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|----------------|-------------------------|----------------|-------------|
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