

Guar Gum Powder - Instantly available grades

Mesh	Cold viscosity range in 1% concentration	Viscosity after	Microbiological range	Applications
300	3500 - 5000 cps	2hr - 24hr	Industrial gum	Textile printing
200	2500 - 8000 cps	2hr - 24hr	APC 500 - 5000/g	Food
100	2500 - 6000 cps	2hr - 24hr	APC 1000 - 5000/g	Food

To undertake specific food processing, some of the value added products being produced at Rama are as follows:

Ricol - 150 - Natural Gelling Agent for Toothpaste

Yields 6000-7000 cps cold viscosity in 1% solution. Its solution is gel like that improves the stability and flow properties. It acts as a water retention aid and finds uses in cosmetic and personal care industries. Toothpaste is a vital product for everyone's personal hygiene. Whether the toothpaste is the clear gel or the paste type, it gets its body and texture from Hygel – 150, which also keeps its consistency uniform to the last drop. It is also used in shampoos in a similar way.

RicolRg - 250, Fine Mesh Whiter Color Gum

Yields 5000cps minimum viscosity in 1% solution after 2 hours and is recommended for food applications where colour is of paramount importance. The product is recommended for use in fine and instant foods like jellies, cakes, noodles, soups, sauces, and mayonnaise and tomato ketch-ups.

Ricol - 245 - Medium Coarse Mesh Gum

Yields 4500 – 5000 cps viscosity in 1% solution, disperses easily and hydrates quickly. Due to its unique water retention properties, it is highly recommended for meat processing.

Ricol 4060 Coarse Mesh

Yields instant, high terminal cold and hot viscosity as high as 4500 - 5000 cps in 1% concentration. Although the product is a very coarse mesh powder about 30 or 40 mesh yet it hydrates quickly in the cold and hot water system without settling down just within a few minutes of use. The solution so prepared looks like a jelly when mixed at a higher concentration.

RicolDp - 100 - DietaryFiber

Yields viscosity as low as 50 – 100 cps in 1% concentration. It is a thermic ally de-graded product, produced without chemical means. Its 3% concentration yields about 5000 – 5500cps viscosity. The product is available as fine and coarse mesh, almost sterilized, nearly odorless, and white in color and is predominantly used for fiber enrichment of food. It acts as a calorie reduced bulking agent, texturizer, stabilizer and fat extender that hydrates rapidly in cold and hot water system. Helps to formulate healthy, fiber enriched foods without compromising on texture, taste and appearance. The product finds uses in baby food, fruit juices, chocolate drinks, etc.

Ricol - 250 - A 100% Dispersible Gum

Fast hydrating 100% dispersible food grade guar gum powder that yields high terminal viscosity In 10 Minits .minimum 5000cps in 1% concentration.

Ricol - Dod 250 - Odorless Gum

Fine mesh, nearly odorless that yields 4000 – 5000 cps viscosity in 1 % solution containing very low insoluble residues and ash. It helps in preventing undesirable smell in food articles and prevents whey-off during storage by controlling the viscosity and flow properties. The use of odorless and tasteless guar gum powder substantially improves the mouthfeel of food products.

RicolDp 300 - Slow Hydrating Gum

Product yields about 300 – 400 cps viscosity in 1% concentration after 15 minutes hydration. It is a denser product produced from the highest purified guar endosperm. It hydrates so slowly that the viscosity reaches about 1500 – 2000 cps after two hours. However, after 24 hours it yields highest terminal viscosity of about 3500 cps and is recommended for food application where ease of dispersion and slow swelling is needed.

Ricolgel 75 - Low Ph Compatible Gum

Yields cold viscosity in 1% concentration as high as 5000 cps even if the pH is lower in the range 2.5 – 3.0. However, the actual value depends on the type of product and acid or salt involved. In soft cheese products, it speeds coagulation, increases curd yield and makes curd separation easier. It enhances the resilient body and texture desired in the finished cheese. The product also finds uses in acidified dairy products like yoghurts to prevent serum separation.

Vhv Guar - Fast Hydrating, High Viscosity Gum

It is a fast hydrating fine mesh guar gum that yields very high viscosity of above 7000 cps in 1% concentration after two hours. Its use is recommended for food and industrial applications where fast hydration and high terminal viscosity in a shorter period is needed.

Refined Tamarind Gum - Food Grade

Tamarind Gum is predominantly polysaccharide of the seed of the tamarind tree 'tamarindsindicia' indigenous to South India. Washed tamarind polysaccharides are subjected to mechanical processing at a certain temperature to obtain a dispersible and exceedingly high pure microbiological product i.e. maximum APC 1000/g. Food applications of tamarind gums include use in confections, jams and jellies and a stabilizer in ice cream and mayonnaise. Product is available in coarse and fine mesh which yields 600 to 700 cps viscosity in 2% hot water concentration.

Cyamostab - An Ice Cream Stabilizer

Stabilizers and hydrocolloids are gums with a high molecular weight whose principal property is to bind water that regulate food consistency. This hydrophilic capacity, together with a high viscosifying and texturing ability, ensures that the product preserves its integrity and stability during storage. Their properties, either individually, or in synergy, are put to good use in ice cream and related products for the following purposes:

- to improve storage stability;
- to improve body and texture;
- to increase mix viscosity;
- to give the finished product a fine and creamy texture with good melting properties;
- to promote the formation of ice nuclei whilst slowing down ice crystal growth;
- to improve air incorporation and air cell distribution and retain air in the mix during deep freezing;

Cyamostab

guar gum based natural ice-cream stabilizer produced in combination with other natural hydrocolloids to undertake the specific processing requirements in ice-cream. Ice-cream is a unique food product comprised of three phases; liquid, air and solid. The combination of these three phases makes ice cream and the related frozen confections both appealing to the consumer and also difficult for the manufacturer to obtain the desired shelf life. Control of ice crystal formation is a major concern of ice cream manufacturers. The quantity of CYAMOSTAB to be used varies, depending upon fat and M.s.n.f. contents. The application of only one stabilizer, irrespective of type, will have both advantages and disadvantages, depending on these interactions with milk components. The influence on the properties of the end product, i.e., body, texture, melt-down or storage stability, varies with the different types of stabilizers. It is therefore possible by combining stabilizers to benefit from the positive effects of the individual stabilizers and at the same time avoid the undesirable effects. Furthermore, the use of blends makes it possible to obtain an enhanced effect due to synergism between the different stabilizer types. The composition, taste and appearance of ice-cream differ from one part of the world to another, but we consider the four ice cream recipes listed below as typical:

	Milk Ice	Ice cream	Luxury Ice Cream	Soft-Serve
Fat	4.60%	10.50%	14.00%	7.90%

	Milk Ice	Ice cream	Luxury Ice Cream	Soft-Serve
M.s.n.f.	12.00%	11.00%	10.30%	11.40%
Sugar	13.10%	14.00%	15.00%	14.00%
Cyamostab	0.35%	0.30%	0.30%	0.35%

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