



Rama Gum Industries
(India) Ltd Since-1989

Cassia Gum

THICKENER | GEL FORMER | MOISTURE MANAGEMENT



Cassia Gum

It is a food additive made from the endosperm of cassia obtusifolia also known as senna obtusifolia or cassia tora. Cassia gum is a naturally occurring polymer with mannose and galactose as its repeating units. Cassia gum forms high viscosity by swelling in water after it is boiled. Cassia gum is used as thickener, emulsifier, foam stabilizer, moisture retention agent and texturizing agent in cheese, frozen dairy desserts and mixes, meat products and poultry products.



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General Specification

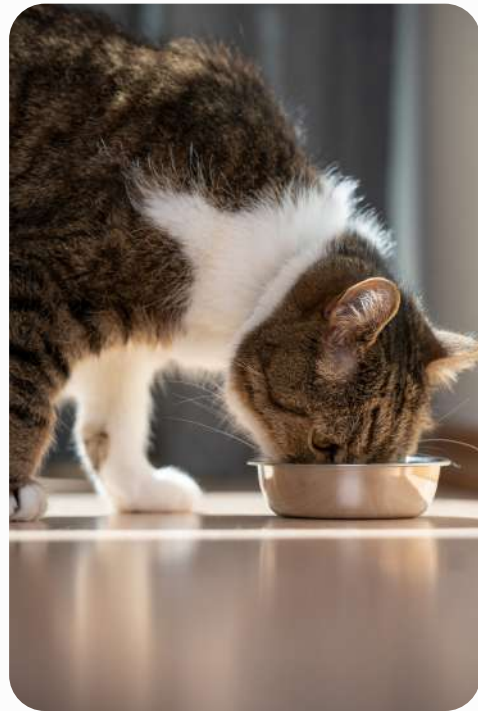
Colour	Yellow / Off White- Ceramist.
Odour	Odourless
Texture	Free Fowing Fine Powder
Solubility	Soluble In Hot Water



Applications



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Pet Food



Food



Feed Industry



Cosmetics



Nutraceuticals

APPLICATION

- Pet Food
- **Frozen Foods**
- Foods
- **Poultry Products**
- Air Freshener Gel
- Wet Canned Pet Food
- **Ice Cream, Soft Serves, Frozen Cakes Ice Milks , Sherbets.etc.**
- Heat Treated Meat Containing Products Water Jellies, Edible Ices, Soup, Processed Cheese Sauces & Salad Dressings. ETC.
- **Canned meat products, Poultry processing and poultry recipes**
- In the form of gels

FUNCTION

- Gelling Agent
- Texturizing Agent
- Emulsifier
- Thickener
- Stabilizer
- Natural Fibre
- Bonding Agent



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Canned Pet Food Additives as a Gelling Agent

Cassia gum used in pet food industry as a gelling agent and is approved for use in Europe (EEC No. E 499) and also is listed as a stabilizer, thickening and gelling agent in the manufacture of canned pet foods for cats and dogs. The available data on cassia gum and structurally related gums demonstrate a lack of toxic effects in animals. This review is the basis for the consideration of cassia gum as generally recognized as safe under conditions of its intended use as a thickening agent in pet foods. Cassia gum or semi-refined cassia gum has been used since the early 1990s as a thickening and gelling agent in pet foods and canned meat for cats and canned meat for dogs.





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Cassia Gum for Food Industry



Based upon its chemical structure, cassia gum is stable during food processing and storage and it could only degrade, if at all, into sugars. The applications include the use of cassia gum in the food categories below, as described in United States Code of Federal Regulation 21 C.F.R. 170, at levels ranging from 2,500 mg/kg to 3,500 mg/kg (0.25 % - 0.35 %).

CHEESE

Cassia gum is used in chesses including curd cheese, whey cheese, cream cheese, natural cheese, grated cheese, processed cheese, dip cheese and miscellaneous cheese.

FROZEN DAIRY, DESSERTS AND MIXES

Cassia gum is used in ice cream, ice milks, sherbets and other frozen dairy desserts and specialties

POULTRY PRODUCTS

Cassia gum is used in poultry products including all poultry and poultry containing dishes, salads, appetizers, frozen multi course poultry meals, and sandwich ingredients prepared by commercial processed poultry with home preparation.



Cassia Gum Manufacturing Process

Cassia Gum is obtained from the seeds of Cassia Obtusifolia which are also known as cassia seeds. The Cassia seed is broken to get 2 halves known as **Cassia splits**. Dehusking of the splits is achieved through heating, grinding, polishing and sieving. The endosperm is separated from the germ through sieving and is then pulverized to make a pale **yellow powder** according to specifications which is known as **cassia gum powder**. Cassia gum mainly consists of mannose and galactose units and is soluble in hot water. The cassia gum powder acts as a **thickening agent** and forms gels with **carageenan and xanthan**.



Method of Manufacturing Cassia Gum

The seeds are dehusked and de-germed by milling and screening of the endosperm. Cassia Gum is high molecular weight (approximately 200,000 - 300,000) polysaccharides composed of galactomannans; the mannose:galactose ratio is about 5:1. Semi-refined Cassia gum normally containing detectable amounts of anthraquinones. The raw material seed is subject to different mechanical cleaning steps in order to remove other impurities, such as, farm waste, undeveloped seeds and stones.



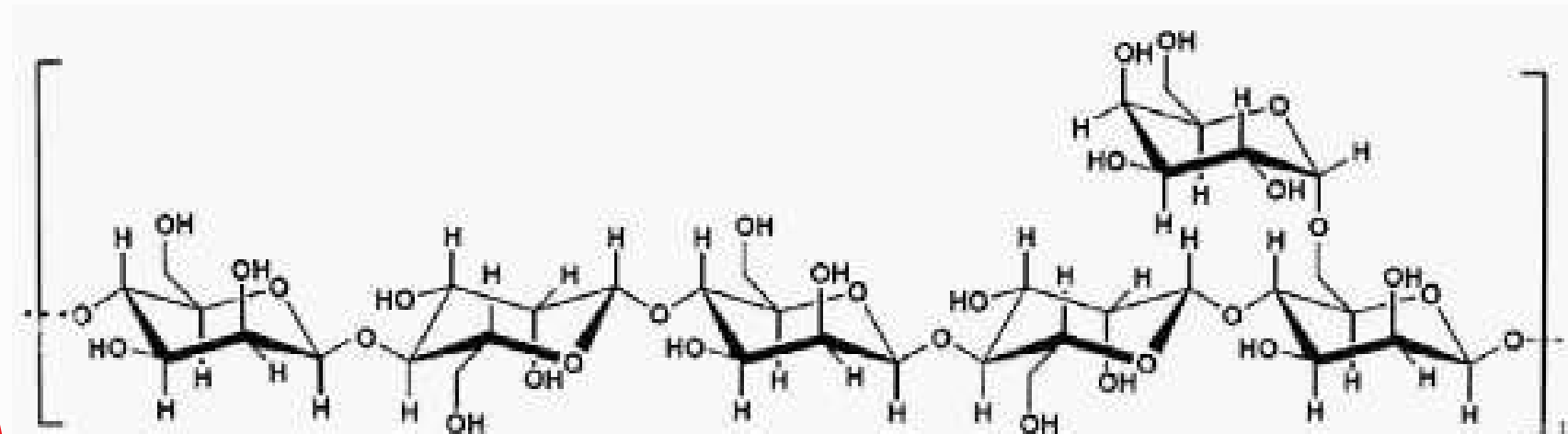
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Gelling Properties Of Refined Cassia Gum Powder:

Refined Cassia gum is a high number of galactose side chains prohibit the synergistic gelling effect with anionic polymers. As a result, a smaller amount of hydrocolloid blend containing cassia gum is needed in a food product to achieve the same effect as with carrageenan alone or blends of carrageenan with other related galactomannans.

Gel (synergy) with Carrageenan Or Xanthan Gum

Cassia gum forms firm, thermoplastic gels with carrageenan.
As the level of cassia gum is increased, the gel strength is also increased.
Cassia gum Combined with xanthan gum, aqueous dispersions of cassia gum form cohesive, elastic gels.





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Contact Us

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