



NATURAL GUAR GUM

NON-GMO FOOD-GRADE GUAR GUM WITH TRACEABILITY

Make a better choice for highest quality and traceability for food safety with Eco Guar Group.

Our vertical integration enables access to the highest quality Guar Gum due to an ability to manage tighter quality controls. The resulting transparency, traceability and consistency in our supply chain promotes food safety and ethical sourcing validation.

- Highest Quality
- Traceability to Farmer
- Clean Label Compliant
- Non-GMO
- Kosher
- Halal

- Meets the standard for 100% natural and Non-GMO, making it perfect for clean label efforts
- Sustainably-farmed in the Lunkaransar Bikaner Jaisalmer belt in Northern India. This region does not use chemical pesticides or fertilizers, and region does not use irrigation, thus is 100% dependent upon rainfall for seed production
- Organically-processed, with no irradiation, synthetic additives or industrial solvents used
- Efficient and effective hydrocolloid optimizes texture and viscosity in many applications including ice cream, general dairy, sauces, soups, beverages, bakery, noodles, personal care and pet food

Guar Gum from Eco Guar Group is 100% Natural, Kosher, Halal plus:



Our Guar Gum is Customized to Meet Customer Specifications

- Expert technical support can meet customer specifications or recommend a specification to meet development needs
- Supported by extensive experience combined with superior manufacturing technology and engineering

Packaging: 25 kg / 50 lb Multi-layer laminated paper bag with a poly liner

Country of Origin: Ethically and sustainably sourced from India

Standards: HS-Code 1302.32 CAS No. 9000-30-0 EEC No. E 412 FDA Reg 21 CFR 184.1339

CONTACT US: www.EcoGuarGroup.com

Eco Guar Group LLC

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How is Guar Gum made? There are three key stages.



- 1 – Fresh Guar Bean pods are dried, and the Seeds are removed.
- 2 – Seeds are cracked open to remove the endosperm which is then dehusked to produce the Splits.
- 3 – Splits are soaked in water to hydrate; then milled, dried and screened to specified particle size to produce Guar Gum powder.

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