

Guar Gum Powder

Highest quality from your reliable partner

GMO
FREE

ALL
NATURAL

NO
ALLERGEN

VEGAN

GLUTEN
FREE

INHOUSE
TESTS

FSSC
CERTIFIED

HALAL &
KOSHER

SMETA
AUDITED

Functionalities

- Hydrating in cold or hot water forming highly viscous solutions
- Available in different viscosities and particle sizes
- Plant derived, natural binding, thickening and suspension agent
- Improves appearance and binds free water
- Compatible & easy to use, nearly no odor or taste, good pH-stability

Applications

- Beverages: stabilizer, thickening agent, opacifier
- Confectionery: suspension and thickening agent
- Dairy products, sauces and dressings: suspension agent, stabilizer, gelling agent, thickening agent
- Baked goods: improved moisture properties, improved freezing properties, softer texture, crispier crust
- Ice cream: improved freezing properties, prevents formation of irregular ice crystals
- Feed, cosmetic formulations, pharmaceutical industry, wide range of technical applications

Choose Us

- Willy Benecke, a specialist for Guar Gum
- Every batch is tested in our own lab
- Approved manufacturer, annual assessments and risk based monitoring program
- One of the leading traders in Germany since 1954
- Direct sourcing and high stock position
- Tailor-made solutions

More Facts

- Ground endosperm of the guar beans
- Approved food additive according to EU 231/2012 E 412
- Clean label compliant – all natural
- Certified organic grades available (DE-ÖKO-005)