

## **Gum arabic 1**

Cat. No. EXTZ-139

Lot. No. (See product label)

## Introduction

**Description** Gum Arabic is a complex mixture of glycoproteins and polysaccharides. Gum Arabic is mainly used in the

food industry as an edible stabilizer, emulsifier, viscosity builder and excipient.

## **Product Information**

**Form** powder

**Tel:** 1-631-562-8517 1-516-512-3133 **Email:** info@creative-enzymes.com

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