

Guar Gum

Cat. No. EXTZ-553

Lot. No. (See product label)

Introduction

Description

Guar gum powder is produced from high-quality guar beans through a process of strict quality selection and modern production techniques, resulting in a safe and natural food additive with no added ingredients. Guar gum has excellent thickening, stabilizing, and emulsifying properties, making it widely used in various fields including food, pharmaceuticals, and industry. It is also a type of dietary fiber with certain health benefits, such as promoting digestive health and regulating blood sugar levels. Additionally, guar gum is utilized in personal care products like shampoos and cosmetics, where it acts as a thickening and stabilizing agent.

Product Information

Form

Powder

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

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