Creative Enzymes®

Galactomannan, GM

Cat. No. CEFX-427

Lot. No. (See product label)

Introduction

Description	Galactomannan is a high-quality water-soluble dietary fiber extracted from pure natural guar beans. It is a precious nutrient contained in food. PHGG is a transparent aqueous solution after being dissolved in water. It has the characteristics of high solubility, low viscosity, colorless, tasteless and odorless. Due to partial enzymatic hydrolysis, it has a slight sweet taste.
Applications	1. Carbonated beverages: add 5% to replace sugar. 2. Milk pudding: add 1.7%, does not affect flavor and texture. 3. Yogurt drinks: add 5% to replace sugar. 4. Ice cream: add 4% to improve the texture of ice cream, because it will create smaller ice crystals. 5. Whipped cream: add 5% to replace sugar in whipped cream, improve protection, extrusion properties, and prevent free water release. 6. Fat-free chocolate chips, crispy sweet biscuits: add 3%. 7. Biscuits: add 2%, if you want to reduce the weight of biscuits, you can add up to 5%.
Synonyms	Galactomannan,GM, Partially Hydrolyzed Guar Gum, PHGG

Product Information

Appearance	white to yellowish white powder
CAS No.	11078-30-1
Function	Improve constipation and diarrhea Improve blood lipid levels Improve intestinal microbial balance Control blood sugar levels Improve mineral absorption

Usage and Packaging

Package	10kg/bag

Storage and Shipping Information

Storage	Store in sealed containers at cool & dry place. Protect from light, moisture and pest infestation.