

Guar gum

Our guar gum is a vegetable, gluten-free thickener. It binds even without cooking and is therefore ideal for cold desserts, cold dishes and dips as well as hot dishes such as soups, egg-free casseroles and vegetable dishes.

Dosage:

For soups and sauces: 1 tsp for 250ml of liquid.

For ice creams and creams: 2 tsp for 250ml of liquid.

For doughs: 1 tsp for 1kg of flour.

Tip: In preparations and recipes with oil or fat content, guar gum prevents separation or settling of the phases and ensures good mixing.

Contents: 2 x 50g

Ingredients: Guar gum* (E 412) 100%.

*from organic cultivation

Average nutritional values	per 100 g
Calorific value	829 kJ (205 kcal)
Fat	0,8 g
-of which saturated fatty acids	0,4 g
Carbohydrates	88 g
-of which sugar	1,5 g
Dietary fiber	85 g
Protein	4,9 g
Salt ²⁾	< 0,01 g

2) Calculated from naturally occurring sodium.



Sensory & Quality Parameters

Allergens: None

Enthaltene Rohstoffe

Empfohlene Gebindegrößen

- Folding box
- Paper bag