

Technical Data Sheet

Product Name	Arabic gum		
Synonyms	E414;Acaciadealbatagum; Acaciasenegal; Acaciasyrup		
CAS No	9000-01-5		
Molecular Structure	HO HO COH		
Specification	Item	Inspection	Result
	Odor	Have their own inherent odor, no smell	Compliant
	Color	Milky white or yellow	Milky white
	Trait	Uniform powder	Compliant
	Impurity	No visible impurities, no foreign body	Compliant
	Viscosity, mpa.s(25% solution 25°C)	50-150	85
	Ashes,%	≤ 4.0	3.2
	Drying shrinkage, %	≤ 10.0	8
Introduction	Arabic gum also called acacia gum, it is a natural secretion from a tropical wild locust tree, prolificly in the Arab countries named, the application of arabic gum started in India, Africa, Australia and China, it has a few thousand years history yet. Gum arabic is a complex mixture of polysaccharides and glycoproteins that is used primarily in the food industry as a stabilizer. It is edible and has E number E414. Gum arabic is a key ingredient in traditional lithography and is used in printing, paint production, glue, cosmetics and various industrial applications, including viscosity control in inks and in textile industries, although less expensive materials compete with it for many of these roles.		
Packing	N.W.25kgs bag		
Quantity/20'FCL	12 MTS		