

H & A (Canada) Inc.

1160 Tapscott Road, Toronto, Ontario, Canada M1X 1E9
Tel: (416) 412-9518 Fax: (416) 293-9066
sales@hacanada.com



PRODUCT DATA

Locust Bean Gum L128

DESCRIPTION

A food grade high viscosity locust bean gum used as thickener and stabilizer in food products.

FUNCTIONAL PROPERTIES:

- Improves and controls viscosity
- As a stabilizer
- Improves texture

RECOMMENDED DOSAGE LEVEL

0.2% – 1.0% in the finished product.

INGREDIENT COMPOSITION

Locust Bean Gum

PHYSICAL/CHEMICAL PROPERTIES

Viscosity	2500-3200 cps, Brookfield LVT, 1%, 25 ⁰ C, Spindle # 3, 20 rpm
pH	5.0 – 7.0
Moisture Content	Maximum 12.0%
Appearance	Cream

HEAVY METALS*

Arsenic	< 3 ppm
Lead	< 3 ppm
Mercury	< 1 ppm
Cadmium	< 1 ppm
Heavy Metals	< 20 ppm

BACTERIOLOGICAL SPECIFICATIONS

Total Plate Count	< 5,000 cfu/g
Yeast and Molds	< 300 cfu/g
Salmonella	Negative in 25g
Escherichia coli	Negative in 10g
Staphylococcus aureus	Negative in 10g

REGULATORY INFORMATION

Conforms to Food Chemicals Codex Standards IV

SHELF LIFE

18 months in its original packaging, in a dark, sealed, dry and cool room, away from floor and walls.

PACKAGING

Three-ply white kraft paper bags with PE lining and heat-sealed. Each bag contains a net weight of 25 kg or 50 lb and is palletized in 1,000 to 3,000 kg or 2,000 lbs to 6,000 lbs lots and shrink-wrapped. All materials used are USDA-approved food grade materials only.

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