Afro

ARABIC GUM
HASHAB ACACIA SENEGAL

SCOPE

This Arabicus standard applies to Arabic gum Hashab Acacia Senegal, in its natural state, not changed nor mingled.

IDENTIFICATION **DEFINITIONS**

This arabic Glassal gum is the dried gummy exudation from Acacia Senegal (L.) Willd. mainly cultivated in Sudan, Chad, Nigeria and Senegal. It is obtained either by spontaneous exudation or after an arabic gum incision. It consists essentially of arabinogalactan, arabinic, galactonic, glucuronic and 4-O-methyl glucuronic acid and its arabinogalactan and glycoprotein.

DESCRIPTION

Hashab Acacia Senegal gum occurs as hard, brittle, translucent colorless and yellowish pieces of irregular shape.

FUNCTIONAL USES

It is a thickener, stabilizer, film-forming agent and emulsifier and is used in many food industries, pharmacy and cosmetics.

STANDARD REQUIREMENTS

PHYSICAL CHARACTERISTICS

- Solubility: in 1 part of water to some gives up to 0.5% of a colorless solution with no deposit.
- Hydrolysis products: Fucose test

CHEMICAL CHARACTERISTICS

1. Salmonella	Absent
2. E. coli	Absent

STORAGE

Preferably to be stored under clean, cool and dry conditions in appropriately conditioned warehouses.

PACKAGING

Multi-layered paper bag lined with polyethylene, approx 20 – 25 kg.

LABELLING

Should be clear and indicative.

SHELF LIFE

Unlimited under the appropriate storage conditions mentioned in storage.

TESTING

Sampling and testing should be carried out according to ISO 585, 585, 587, 588, 589, 592, 593, 594, 595, 596, 597, 598, 599, 600, 601, 602.

Tests carried out in the laboratory.

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TECHNICAL COMMITTEE

ORGANIZATION RESPONSIBLE FOR THE TECHNICAL COMMITTEE NO. 4 AND INTRODUCTION (1)

1. UNIVERSITY OF KNOTTING
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ARABIC GUM
KIBBLED GRADE

SCOPE

This Arabicus standard applies to Arabic gum Kibbled grade, in its natural state, not changed nor mingled.

IDENTIFICATION **DEFINITIONS**

This arabic Kibbled gum is the dried gummy exudation from Acacia Kibbled mainly cultivated in Sudan, Chad, Nigeria and Senegal. It is Kibbled by hand, using a hammer, to obtain pieces of 10 mm or arabic crushing machine to obtain pieces of 10 mm. It consists essentially of arabinogalactan, arabinic, galactonic, glucuronic and 4-O-methyl glucuronic acid and its arabinogalactan and glycoprotein.

DESCRIPTION

It occurs as hard, brittle, translucent colorless and yellowish pieces of irregular shape. Kibbled Arabic gum has a glassy appearance and an odour of the gum dissolved in water.

FUNCTIONAL USES

It is a thickener, stabilizer, film-forming agent and emulsifier and is used in many food industries, pharmacy and cosmetics.

STANDARD REQUIREMENTS

PHYSICAL CHARACTERISTICS

- Solubility: in 1 part of water to some gives up to 0.5% of a colorless solution with no deposit.
- Hydrolysis products: Fucose test

CHEMICAL CHARACTERISTICS

1. Salmonella	Absent
2. E. coli	Absent

STORAGE

Preferably to be stored under clean, cool and dry conditions in appropriately conditioned warehouses.

PACKAGING

Multi-layered paper bag lined with polyethylene, approx 20 – 25 kg.

LABELLING

Should be clear and indicative.

SHELF LIFE

Unlimited under the appropriate storage conditions mentioned in storage.

TESTING

Sampling and testing should be carried out according to ISO 585, 585, 587, 588, 589, 592, 593, 594, 595, 596, 597, 598, 599, 600, 601, 602.

Tests carried out in the laboratory.

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ARABIC GUM
GUM TALHA

SCOPE

This Arabicus standard applies to the dry exudate obtained from the stem of Acacia tortilis and Acacia raddiana.

IDENTIFICATION **DEFINITIONS**

Gum Talha is the dry exudate obtained from the stem of Acacia tortilis and Acacia raddiana. The Gum-Commiphora is a complex mixture of the calcium, magnesium and potassium salts of polysaccharide acids with galactose, arabinose, rhamnose and glucuronic acid. It is soluble in water.

DESCRIPTION

Gum talha is a yellowish-brown solid. On drying, its exudate spontaneously and can easily break into subangular pieces with fracture surfaces. It is soluble in water and insoluble in ethanol.

COMMERCIAL GRADES

- Gum Talha, Hand Picked
- Gum Talha, 80% (Pass 80% through 2000 µm, Retain 80% on 1000 µm)
- Gum Talha, 90% (Pass 90% through 2000 µm, Retain 90% on 1000 µm)

FUNCTIONAL USES

Emulsifier, stabilizer, thickening and encapsulating agent, and micro-ether general antibacterial applications.

STANDARD REQUIREMENTS

IDENTIFICATION 1. Solubility: It is highly soluble in water, gives up to 50% colorless and insoluble in ethanol.
2. Hydrolysis products: Fucose test.
3. Specific optical rotation: +80 to +85.

PURITY

1. Salmonella	Negative per 25 g
2. Yeast and Moulds	Negative

STORAGE

Should be stored under clean, cool and dry conditions, in properly conditioned warehouses.

PACKAGING

Free polypropylene or polyethylene lined multi-layer paper bags of 25 kg – 50 kg net, or agreed, open, between customer and supplier.

LABELLING

Should be clear and indicative.

SHELF LIFE

Unlimited under the appropriate storage conditions mentioned in storage.

SAMPLING

Sampling should be carried out according to ISO 585, 585, 587, 588, 589, 592, 593, 594, 595, 596, 597, 598, 599, 600, 601, 602.

TESTING

1. Testing should be carried out according to Arabicus standards NFS No. 140, 141, 142, 143, 144, 145, 146, 147, 148, 149, 150.
2. Tests carried out in the laboratory.
3. Nitrogen contents for determining crude protein content.
4. Tests carried out in the laboratory.

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