



# EXPORTS INMOTION

GUAR GUM | GUAR SPLIT | GUAR GUM POWDER

Code - E 412



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# YOUR GLOBAL PARTNER FOR SUPERIOR GUAR GUM POWDER

## OUR MEMBERSHIPS



## ABOUT US

Exports InMotion, what started as merely an idea, led to a business plan, which developed into an Exports business serving customers from around the world. We've grown accustomed to working with companies of all sizes, and providing products to wholesalers and dealers worldwide. We enjoy putting our minds together to deliver quality goods that adhere to the highest standards.



## OUR VISION

To meet the diverse needs of the world.



## OUR MISSION

To deliver the finest quality.



## CORE VALUES

Reliability, commitment and integrity.



## PRODUCT PORTFOLIO



### **Guar Gum Variants (E 412)**

- **Guar Gum Powder /Cluster Bean Powder**
- **Guar Split**
- **Guar Korma (Guar Meal)**
  - > Description, Uses
  - > Applications
  - > Grades & Specifications



### **Dextrose Monohydrate and Dextrose Anhydrous**

- > Description
- > Applications



### **Other Products**

- **Fresh Fruits & vegetables**
- **Mangoes (Seasonal Fruit)**
- **Spices**
- **Staple fibers**



## GUAR GUM VARIANTS (E 412)



### Guar Gum Powder/Cluster Bean Powder

► **Description:** Fine powder derived from guar split, widely used as a thickening and stabilizing agent in food, pharmaceuticals, cosmetics, and industrial applications.

► **Uses:**

Food industry (beverages, ice creams, sauces, dairy, bakery)  
Pharmaceuticals (tablet binding, laxatives)  
Industrial (oil drilling, paper, textile, explosives)

### Guar Split

► **Description:** The endosperm of the guar seed, from which guar gum powder is processed. It is a key raw material in gum production.

► **Uses:**

Raw material for guar gum powder  
Used in food processing and pet food

### Guar Korma (Guar Meal)

► **Description:** A high-protein byproduct obtained during guar gum extraction, widely used as animal and poultry feed.

► **Uses:**

Cattle, poultry, and fish feed supplement  
Rich in protein, improving livestock nutrition





## GUAR PRODUCTS USED FOR FOOD APPLICATIONS

### Bread and Baked Products



- Dietary fibre enrichment
- Improved freshness
- Calorie reduction
- Stabilization of the gluten structure
- Increase in dough yield
- Improvement in the pore structure

### Frozen Food Products



- Controls ice crystal
- Binding of free water
- Improved foam stability

### Drinks



- Dietary fibre enrichment

### Cheese



- Anticaking agent/free flow aid
- Stabilizer in cheese production
- Reduction in syneresis
- Partial replacement of emulsifiers

### Extrudates and Pasta



- Dietary fiber enrichment
- Texture improvement
- Increased bowl life
- Improved Crispiness.

### Meat and Sausage Products



- Reduction of weight loss during heat treatment
- Increased yield
- Improved texture
- High water and oil binding
- Partial replacement of emulsifiers

### Fruit preparations



- Dietary fiber enrichment
- Texture improvement
- Processing aid
- Water binding
- Partial replacement of gelling agents

### Health Food



- Calorie reduction
- Free flow aid
- Filler
- Tabletizing agent
- Dietary fiber enrichment

- 200 MESH 3500 CPS
- 200 MESH 5000 CPS
- 200 MESH 6000 CPS
- 200 MESH 7000 CPS
- 100 MESH 3500 CPS
- 100 MESH 5000 CPS
- De-polymerized Guar from 10 cps to 2000 cps
- Odourless and tasteless Guar
- Certified organic Guar
- Specially designed Guar for ketchup and sauces application



## FOOD GRADE - GUAR GUM POWDER / CLUSTER BEAN POWDER

<b>Business Type</b>	Manufacturer, Exporter, Supplier
<b>Shelf Life</b>	2 years
<b>CPS</b>	Customised to buyer's specifications
<b>Color</b>	White
<b>Purity</b>	98%
<b>Form</b>	Powder
<b>Packaging Type</b>	PP Bags
<b>Country of Origin</b>	India
<b>Packaging Size</b>	25kg, 50kg



- It is highly soluble in both hot and cold water.
- It exhibits film-forming qualities and maintains high stability at pH levels ranging from 5 to 7.
- It has good thickening qualities and can enhance viscosity even in small amounts.
- It binds water effectively while remaining resistant to oil-based solvents.
- This gum is often used with various hydrocolloids in food formulations.
- A versatile product, containing multiple free hydroxyl groups and performs well even at low temperatures.



## INDUSTRIAL GRADE - GUAR GUM POWDER / CLUSTER BEAN POWDER

<b>Business Type</b>	Manufacturer, Exporter, Supplier
<b>Shelf Life</b>	1 year
<b>CPS</b>	Customised to buyer's specifications
<b>Purity</b>	98%
<b>Form</b>	Powder
<b>Packaging Type</b>	PP Bags
<b>Country of Origin</b>	India
<b>Packaging Size</b>	25kg, 50kg



- Industrial-grade guar gum is a cream-colored powder derived from the ground endosperm of the seeds of natural guar strains.
- It serves as a natural thickener, emulsifier, stabilizer, soil stabilizer, bonding agent, hydrocolloid, gelling agent, natural fiber, flocculant, and fracturing agent, among other uses.
- Industrial-grade guar gum is utilized in various industries, including textile processing, paper manufacturing, explosives, detergents, drilling fluids, ceramics, paints, and more.



## Dextrose Monohydrate and Dextrose Anhydrous

Dextrose Monohydrate and Anhydrous have moderate sweetness, being 65–70% as sweet as sucrose. Their solutions are significantly less viscous than liquid glucose. DMH and DAH are freely soluble in water at room temperature and also in boiling alcohol.

The perceived sweetness can be increased to the level of sucrose in some Dextrose/Sucrose blends. Dextrose has a greater freezing point depression than cane sugar, resulting in a smoother and creamier texture in final products, such as frozen foods. The bulk density of DMH ranges from 0.65 to 0.70 kg/cc.

### Applications:

**Food Grade:** Dextrose Monohydrate and Anhydrous are purified and crystallized forms of D-glucose. They contain one molecule of water of crystallization and exist as white, odorless, crystalline granules with a bland yet sweet taste.

**Food Industry:** Dextrose Monohydrate and Anhydrous are used in the production of baked goods, candies, gum, creams, and frozen dairy products (such as certain ice creams and frozen yogurts). They are also used in alcoholic beverages, jarred and canned foods. Additionally, they serve as an energy food for convalescing patients, athletes, and children.

**Pharmaceutical and Beverage Industry:** Dextrose Monohydrate and Anhydrous are widely used in various beverages and pharmaceutical applications.







**EXPORTSINMOTION**

## **OUR OTHER PRODUCTS**

- Fresh Fruits & vegetables
- Mangoes (Seasonal Fruit)
- Spices
- Staple fibers


## **CONTACT US TODAY**

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CONNECT US

