

## Sudan's Gum Arabic specifications

### General Properties:

**SOLUBILITY** Soluble up to 55% concentration. Gum Arabic is truly soluble in cold water. Other gums are either insoluble in cold water or form colloidal suspensions, solutions not true.

**VISCOSITY** A 20% aqueous solution will give less than 100 cps, i.e. Gum Arabic is not very viscous at such concentrations. High viscosity is obtained only at concentrations of 40% - 50%.

**FILM-FORMING** Gum Arabic's superb film-forming properties make it ideal for some confectionery coatings and lithographic plate solutions.

**EMULSIFIER** Gum Arabic produces highly stable emulsions making it very useful in the preparation of oil-in-water food flavor emulsions, particularly for citrus oils.

**COLOR** Colorless (top quality) to pale straw color (average quality).

**TASTE** Gum Arabic has no off-taste. The taste of flavoring products co-spraydried with Gum Arabic is not affected or dulled by Gum Arabic as the carrier.

**FIBER** Gum Arabic is regarded as 90% "Soluble Fiber," according to the latest researches.

**CALORIC VALUE** Generally defined as POLYSACCHARIDE DIETARY FIBER WITH REDUCED CALORIC INTAKE.

### CHOLESTEROL REDUCER

Human dietary intake studies have indicated a reduction in blood cholesterol levels when Gum Arabic amounts (25 grams per day) are ingested in solution.

**TOXICOLOGICAL STATUS** "Generally Recognized as Safe".