



## PRODUCT DESCRIPTION AND SPECIFICATION

### ACACIA POWDER ST (A Spray Dried Acacia Powder Product) (A Spray Dried Gum Arabic Product)

Description	Acacia Powder ST consists of Food Grade Gum Arabic which has been dissolved in water and filtered to remove all insoluble impurities. The clear filtrate is spray dried to a fine powder.										
Chemical Composition	The product is a complex polysaccharide which on hydrolysis yields galactose, rhamnose, Arabinose and Glucuronic Acid with about 2% protein and traces of sodium, potassium, calcium and magnesium salts.										
Specification	Appearance : The product is a fine powder with a yellow to light brown colour. Solubility : The product is freely soluble in two parts of water.										
Moisture	The product contains a maximum of 13% moisture.										
Microbial Count	The product is a filter sterilized and spray dried product with a low microbial load. Typical analysis will be: <table><tr><td>Total Count</td><td>1 x 10<sup>4</sup> per gram maximum</td></tr><tr><td>Yeast and Moulds</td><td>10<sup>2</sup> per gram maximum</td></tr><tr><td>Coliforms</td><td>Absent in 25g</td></tr><tr><td>E.coli</td><td>Absent in 25g</td></tr></table>			Total Count	1 x 10 <sup>4</sup> per gram maximum	Yeast and Moulds	10 <sup>2</sup> per gram maximum	Coliforms	Absent in 25g	E.coli	Absent in 25g
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Yeast and Moulds	10 <sup>2</sup> per gram maximum										
Coliforms	Absent in 25g										
E.coli	Absent in 25g										
Packaging	Acacia Powder ST is available in 10kg plastic-lined carton boxes.										
Storage	Acacia Powder ST is to be stored in a cool dry place.										
Shelf Life	Acacia Powder ST has a shelf life of 2 years from production date.										



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## APPLICATIONS OF ACACIA POWDER ST

Acacia Powder is widely used over a number of industries. The list below is only a selection from the many uses of Acacia Gum Powder.

<u>Application</u>	<u>Dosage</u>	<u>Function</u>
1. Bread	1 – 2 %	Improver, Glazing
2. Doughnuts	1 – 2%	Glazing, Moisture Barrier
3. Cakes	3 – 5 %	Softening and Water Retention
4. Roasted Nuts	5 – 10%	Adhesive, Texture Improver
5. Instant Beverages	2 – 3 %	Stability Improver
6. Beer	0.025%	Foam Stabiliser
7. Caramel Toffees	4 – 6%	Binder, Improves Chewiness
8. Yogurts	1 – 3%	Stabiliser
9. Gum Candies	20 – 30%	Texturiser, Retardation of Sugar Crystallisation
10. Cocoa Beverages	0.5g/litre	Cocoa Suspension
11. Cough Drops	30 – 50%	Main Ingredients