Lucid Colloids America Inc.

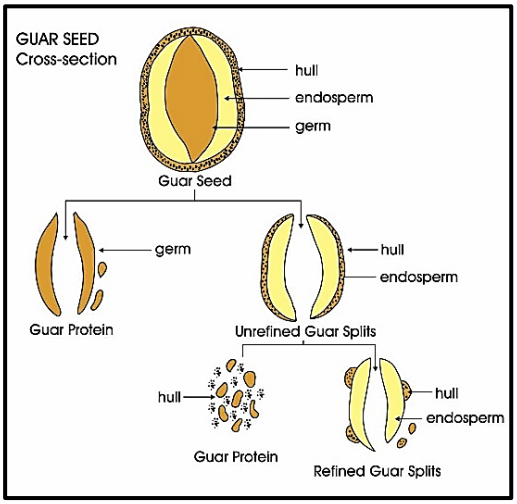
1530 Sun City Blvd., Suite 120-215, Georgetown, TX 78633, USA
Tel: +1 (713) 320-5845 email: rbono@lucidcolloids.com
www.lucidcolloids.com

Product Information

Edicol® Food & Pet Food Grade Guar Gums

Lucid Colloids Limited based in India is a premier manufacturer of **Edicol®** range of Guar Gums since 1958 for various applications such as food, pet-food, pharmaceuticals, personal and home care, oil & gas, paper, explosives, textiles and a host of other applications.

Lucid has a rich 64 year legacy in the business and a collective experience of over 500 man-years in the industry. Lucid has 3 Plants located at Jodhpur, Meglasiya and Jhagadia in India. Agri Field Research for Guar and Arid Zones crops is carried out on a 40 acre Guar Agri Farm and Research Station. The Head Office is in Mumbai, India. Lucid has a subsidiary company incorporated in the USA as **Lucid Colloids America Inc.** and another in the Netherlands as **Lucid Colloids Europe B.V**.



Lucid is ISO 9001, ISO 14001, ISO 45001, FSSC 22000 (GFSI equivalent), BRC-9, cGMP, EFfCI GMP, SA 8000, SEDEX (SMETA 4-Pillar), Vegan, Non-GMO, Kosher, Halal and Organic certified. Lucid has adopted best global practices of governance, safety environment and social standards.

Lucid currently has 350 global employees and is a leading supplier of Guar Gum to the global food, feed, pharma and nutraceutical sectors. Lucid's **Edicol®** brand of Food & Pet-food Grade Guar Gums are marketed in over 30 countries. Lucid's strength lies in its capabilities to offer **a wide range of Edicol® Guar Gums as well as customised products**. Products range from Ultra Low viscosity of 1,200 cps for a 10% solution to Ultra High viscosity of 7,000 cps for a 1% solution, in a variety of particle sizes and hydration rates.

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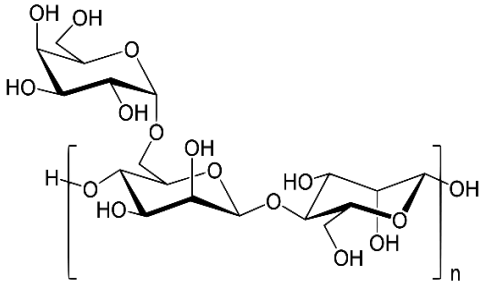
FAO/WHO Codex Alimentarius - Food Status: A1, ADI: Not Specified. European Community - Food Status: E412. Food Chemical Codex - Food Status: Direct Food Additive. Guar gum that meets FCC specifications is affirmed as GRAS as a direct food additive under FDA regulation 184.1339. FEMA/GRAS No: 2537. CAS No: 9000-30-0

White - cream coloured powder, extracted from the endosperm of natural Guar beans, *"Cyamopsis Tetragonalobus"*. Hot and cold water soluble Galactomannan Polysaccharide. Beta 1,4 linear mannose backbone chain with a single galactose side unit on approximately every alternate mannose unit in an alpha 1,6 linkage. High viscosities at low concentrations. Non-Newtonian, pseudo-plastic rheology. Viscosities increase exponentially with increasing concentrations in water. Estimated Mol Wt range = 0.1~10 x 10^6 Daltons



PRODUCT RANGE

	Viscosity		Particle Size			
	Viscosity Type	Typical Viscosity (#)	Fine	Med. Coarse	Coarse	Very Coarse
			90% < 200 mesh (75µ)	60% < 200 mesh (75µ) and 20% > 100 mesh (150µ)	30% < 200 mesh (75µ) and 20% > 100 mesh (150µ)	70% > 60 mesh (250µ)
			Finer <---------- Particle Size ----------> Coarser			
			Faster <---------- Hydration Rate ----------> Slower			
			Difficult <---------- Dispersibility ----------> Easier			
Lower <---------- Viscosity ----------> Higher	Ultra High	7000	110-70			
	Very High	6500	100-70, 90-70	100-60, 90-60	100-50, 100-30, 90-50, 90-30	
	High-High	6000	80-70	80-60	80-55, 80-50, 80-30	
	Medium-High	5500	70-70	70-60	70-50, 70-30	
	Low-High	5000	60-70	60-60	60-50, 60-35, 60-30	60-10,60-00
	High-Medium	4000	40-70	40-60	40-50, 40-30	
	Medium-Medium	3000	30-70	30-60	30-50, 30-40	30-10, 30-00
	Low-Medium	2000	20-70	20-60	20-20	
	High-Low	1000	ULV 1000			
	Medium-Low	450 - 750	ULV 750, ULV 500			
	Low-Low	40 - 200	ULV 200, ULV 100, ULV 50			
	Ultra Low	<1500 cps @ 4% - 10% concentration	DPG-1, 2, 3, 4			
			▲ Edicol® Grade Nos ▲			
Lower <---------- Molecular Weight ----------> Higher						

(#) = Typical 1% Brookfield Viscosity, cps (mPas), 2 hrs, 25° C.