

AG GUM INDUSTRIES

GRAB THE BOONS OF GUAR



AGGI is the manufacturer & exporter of Guar products including Guar Gum, Guar Splits & Guar Meal.

It is producing wide range of Guar products with their different grades and specifications for various Industrial applications at the most competitive prices.

PRODUCTS

1. Guar Meal

It is used as protein supplement in animals feeds due to its high amino-acid & fibre contents.



2. Guar Splits

These are the refined endosperms derived from guar seeds and a pre-requirement for manufacturing high quality guar gum.

3. Guar Gum

It is used as a cost effective thickening and stabilizing agent in many different industries.



Food Grade(Halal Certified)

AGGI is producing Halal Certified Food Grade Guar Gum mainly for food applications including dairy drinks, juices, instant drinks, sauces, dressings, dairy desserts and bakery products. Widely used as thickening, stabilizing & binding agent, it is an ideal product for instant thickening applications even at low temperatures. It has been proven as a great texturing solution for all kind of food related specifications from a food-maker, who cook for a family or a restaurant to the food processing industries.

Industrial Grade

AGGI is offering customized Industrial Grade Guar Gum for different applications according to their viscosity requirements. Mostly used in cosmetic , textile, paper & toiletry industries.

Different Grades with their Specifications

GRADE	SKG	KG	NG	PG
Viscosity(CPS) (@25°C, 1% Solution, after 2 hours using NDJ-1 Rotational Viscometer)	6000±300	5500-6000	5000±300	1500-3500
PH(1%)	5-8	5-8	5-7	5-8
Moisture(%)	12 max	12 max	12 max	12 max
Mesh US S 200# (Passing %)	94 min	85 min	85 min	75 min

USES OF GUAR GUM



In confectionary, it is used as moisture retaining agent, and for various other purposes.



In frozen foods, Guar Gum works as crystal growth controller and moisture loss controller.



It is used as a thickening agent for dyes in textile printing.



It is a useful polymer in paper industry.



It is used as binding agent in snuff (Naswar)



It is used in wide range of food products as stabilizer, emulsifier and thickening agent.

WHY BUY FROM



**AG GUM
INDUSTRIES**

At AGGI, you come first. The company is designed with the aim and intention of benefiting its clients at top priority. It strongly adheres and commits to supplying the consistent quality at fair prices.

All our products are lab-tested for their stability and viscosity. We ensure high quality control of our products before packaging and supplying to our customers.

Our food grade products are Halal Certified from internationally recognised certification bodies (accredited with Pakistan National Accreditation Council PNAC)



HC/AGGI-183/PAK



HC22/HM-85




HALAL CB 008
PS: 4992

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 GuarGumSplitMeal

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OUR LOCATION

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