

Guar gum

A cost-effective, all-natural thickening agent
for a range of foods and beverages



All-natural, sustainably-produced thickening agents

GRINDSTED[®] and MEYPRODOR[®] Guar gum



Guar gum has eight times the thickening power of cornstarch and is used to control viscosity and build texture. It is an all-natural hydrocolloid from the guar bean and is considered a dietary fiber in certain regions, including the USA.

Guar gum is used in a variety of dairy and plant-based foods and beverages.

Key benefits of guar gum

- All natural
- Consumer and label friendly
- Easy to formulate with
- Process tolerant
- No negative interactions with other ingredients

Aligned with trends - how we help



Clean label

An all-natural ingredient that is consumer and label friendly.



Plant-based applications

Often used in plant-based dairy and ice cream applications.

Sustainability

Our guar suppliers are members of Sedex, a global organization dedicated to driving improvements in ethical and responsible business practices across the global supply chain. Sustainability is a core value of the work of our strategic suppliers, as they train local guar growers in good agricultural practices to improve yields and the livelihoods of farmers. Our commitment to sustainability is also reflected in the sourcing of organic guar.

Our guar gum supports at least one of the United Nations Sustainable Development Goals:





Global supplier of high-quality hydrocolloids

DuPont Nutrition & Biosciences has over 60 years of experience as a global supplier of high-quality hydrocolloids, each tailored to our customer's individual performance requirements.



Solution capabilities

- Industry leading Food & Beverage application scientists ready to create customer specific solutions drawing from a uniquely broad ingredient and technology portfolio
- Tailor made functionality to optimize reactivity with each application



Reliable global network

- World-class Quality Management System to secure highest levels of quality and food safety
- With offices, research centers and manufacturing facilities worldwide, DuPont has the network to provide you with the necessary support



Committed innovation partner

- Fundamental research and application development are in our core DNA
- Our scientists are equipped with state-of-the-art facilities and expertise necessary to analyse products and data, develop prototypes and make appropriate recommendations



Customer proximity

- DuPont has application experts and labs in all major markets
- Global reach of direct sales force

MEYPRODOR® and GRINDSTED® Guar gum

Applications and range

Product range	Benefits	Application
MEYPRODOR®	<p>Improves creaminess.</p> <p>Adds stability to low-viscosity products.</p> <p>Provides emulsifying properties.</p> <p>Ideal for instant thickening at low temperature.</p> <p>Can be used for syneresis control in gelled products.</p> <p>Adds fiber and can be marketed as beneficial for cholesterol levels.</p> <p>Prevents ice crystal formation.</p> <p>Available in a wide range of viscosities.</p> <p>Enables synergistic viscosity control with xanthan gum</p>	<ul style="list-style-type: none">• Milks and juices• Instant drinks• Instant sauces• Dressings• Brioche and bread• Dairy desserts• Fruit soups and fruit preparation
GRINDSTED® Guar	<p>Controls viscosity and builds texture.</p> <p>Works over a broad formulation range.</p> <p>Available in a wide variety of mesh sizes.</p> <p>Neutral taste and odor</p>	<ul style="list-style-type: none">• Dairy• Culinary• Bakery• Meat• Beverages

ASK US FOR

Product information samples - Formulation support - Creative concept ideas

