Head Office
INCA TARA SA
Calle German Schreiber No. 184
Oficina
San Isidro, Lima, Peru
www.incaoil.org

Head Office Sales
PERA GmbH
Lange Str. 79
31832 Springe
Germany
www.pera-ingredients.de

Product Specification

INCA TARA GUM

100 % Cosmetic Grade Tara Gum

INCI Name:	*Caesalpinia Spinosa Gum*
CTFA Name:	Caesalpinia Spinosa Gum (Tara) meal
Other Names:	Guarango, Leguminosae
CAS No:	39300-88-4
EINECS/ELINCS No:	254-409-6
Food Additive:	E-417

CHEMICAL AND PHYSICAL PARAMETERS*

Parameter, Unit	Specification Range
Solubility	Soluble in water, insoluble in ethanol
Gel Test	To an aqueous solution of the sample add small amounts of sodium Borate: a gel is formed
Colour / appearance	Fine white powder
Odour	Odorless
Moisture	max. 12 %
Galactomannan's	min. 85 %
Proteins (Nx5,7)	max. 3,0 %
Fats	max. 0,75 %
Ashes	max. 1,5 %
Insolubles in Acid	max. 2 %
pH (Solution at 1%)	max. 5 – 7,5
Starches	Not detectable
Lead	max. 2 mg/kg
Arsenic	max. 3 mg/kg
Mercury	max. 1 mg/kg
Cadmium	max. 1 mg/kg
Total heavy metals (Cu+Zn)	20 mg/kg
Viscosity (after heat – Solution 1% concentration, 25°C, 20 RPM, spindle #4)	4500 – 6500 cps
Viscosity (Cold - Solution 1% concentration, 25°C, 20 RPM, spindle #4)	300 – 4000 cps.
Particle size	Mesh 100: >98 %

Microbiological Analysis		
Total Plate Count	UFC / g	< $5x10^3$
Molds and Yeast	UFC / g	< $5x10^2$
Coliforms	UFC / g	< 100
Salmonella	25 g	Negative in 25 g

**Methods according to AOAC, ISO and internally validated procedures.*

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TECHNICAL INFORMATION

Caesalpinia Spinosa Gum (INCA GUM) is obtained by grinding the endosperm of the seeds of Caesalpinia spinosa (Fam. Leguminosae), a tree that grows in the Peruvian Andes. It mainly consists of polysaccharides with high molecular weight, primarily composed of galactomannans. The main component is a linear chain of (1, 4)-beta-D-mannopyranose units, with alpha-D-galactopyranose units attached by (1-6) linkages. The ratio of mannose to galactose in tara gum is 3:1.
It is a natural ingredient (Hydrocolloid) obtained by 100% mechanical process.

USE

This powder is used as a food additive and in the manufacture of cosmetics. Additionally, it functions as a texture agent and thickening agent, among other applications.
It is a bio-nutrient that improves skin condition and helps to control moisture levels.

FEATURES AND COSMETICS USE

- Used as a viscosity controlling agent
- Forms stable gels
- Gels are smooth, non-sticky and non-stingy
- Stabilizes emulsions and cream gels
- Acts as a texturizer
- Low Microbiological count
- Derived from tree seed – 100% Natural
- Easily dispersible
- Consistent particle size + viscosity

The processing plant was designed according to GMP (Good Manufacturing Practices) principles, to ensure product safety and quality.
It is a 100 % mechanical process without any added solvents. Milling technology provides a homogenous and clean product.

GMO free:

INCA TARA Gum is not produced from genetically modified raw materials within the scope of the EU regulations relating to GM (genetically modified) Food and Feed EU 1829/2003 and GM Traceability and Labelling EU 1830/2003.

Allergen free:

INCA TARA Gum does not contain any food or cosmetic allergens; the manufacturing process guarantees that no cross-contamination can occur.

Shelf life, Storage:

The product has a shelf life of 36 months from the date of production under standard storage conditions. The product should be stored in sealed containers at room temperature, in a cool, dry and ventilated place.