



Specification

Product Name: Locust Bean Gum

Product Code: SPEC0039

Description:

Alternatively known as Carob Gum and is extracted from the Carob tree by grinding the endosperm of its seeds. Its uses are as a thickener or stabilizer and it possesses water-binding properties. It disperses in cold or hot water and dissolves at >85.0°C depending on the medium and the process. It can be used in aqueous dairy or fruit media with various total solids.

Specifications:

Appearance	Powder	Visual
Colour	Yellow	Visual
Aroma	Almost odourless	Organoleptic
Taste	Tasteless	Oranoleptic
Particle Size	Min. 95% through mesh 150 micros	Sieves
Moisture	Max 14%	Moisture Analyzer
Viscosity	2500 – 3100 Cps	Solution 1% to 25°C with visometer: Brookfield RVF Agitator N°3 20 RPM
PH	5 – 7	
Ash	Max 1.2%	
Proteins	Max 7%	
Acid Insoluble Matter	Max 4%	
Galactomannan	Min 75%	
Starch	ABSENCE According to regulation 231/2012	
Aflatoxins	Sum of Aflatoxins (B ₁ , B ₂ , G ₁ and G ₂) ≤ 15 ppb	AOAC Official Method 991.31
Ochratoxin A	≤ ppb	
Melamine	≤ 2.5ppm	HRG – MS / analogical VDLUFA VII 3.3.2.4 (KI)
Dioxins	Sum of Dioxins ≤ 8 pg/g	
Etan and Propan-2-OL	Max 1% separately or in conjunction	

www.specialingredients.co.uk



	According to Regulation 231/2012	
Heavy Metals		
– Arsenic	Max 3ppm	ICP-OES
– Lead	Max 2ppm	ICP-OES
– Mercury	Max 1ppm	AA – Cold Vapour
– Cadmium	Max 1ppm	ICP-OES
	According to Regulation 231/2012	
Pesticides	According to Regulation 396/2005	HRGC – MSD – 64 LFGB L00.00-34

Microbiological Test		
Total plate count	Max 5000 (c.f.u /g)	ISO 4833-1:2013
Yeasts and Moulds	Max 500 (c.f.u /g)	NF V 08-059: 2002
Salmonella	Absence (c.f.u / 25g)	ISO 6579-1:2017
E.Coli	Absence (c.f.u / 1g)	ISO 7251:2005

Ingredients:

Locust (Carob) Bean Gum E410

Dietary Information:

Suitable for Vegans & Vegetarians, Non-GMO, Gluten Free, Non-Irradiated

Nutritional Information:

Based on typical content/100g: Energy: 767kJ/191kCal, Fat: 0.96g, Of which saturates: 0.2g, Carbohydrate: <3g, Of which sugars: 1.85g, Protein: 4.07g, Salt: 0.03g, Fibre: 82.8g.

Storage:

Store in dry, cool conditions and not in direct sunlight.

Packaging:

Size	EAN
100g	5060341113611
250g	5060341113628
500g	5060341113635
5kg	5056191004902
10kg	5056191004919

Shelf Life:

39 months from production date.

Allergen Declaration

Allergen	Contains (Y/N)
Cereals containing Gluten	N
Crustaceans	N
Eggs	N
Fish	N
Peanuts	N

www.specialingredients.co.uk

Soybeans	N
Milk	N
Nuts	N
Celery	N
Mustard	N
Sesame Seeds	N
Sulphur Dioxide and Sulphites (at concentration of more than 10mg/kg or 10mg/L in terms of Sulphur Dioxide)	N
Lupin	N
Molluscs	N

Material Safety Data Sheet

1: Substance/Preparation and Company Identification:

1.1 Product Identification

Locust Bean Gum (Carob Bean Gum Food Grade)

1.2 Relevant identified uses of the substances or mixture, uses advised against and scope

Food additive / Thickening Agent

Locust bean gum is a stabilizer, thickener, emulsifier and gelling agent. This product can be used as an ingredient for the formulation of frozen desserts, dairy products, fruit jellies, confectionery products, sauces and meats. It is intended for the general population.

1.3 Details of the manufacture and INEC Member

Special Ingredients Ltd, 4 Foxwood View, Chesterfield, S41 9RN. Tel: 0044 (0)1246 906247. E-mail address: <https://specialingredients.co.uk/pages/contact>, Emergency Telephone Contact: 07701 095864.

2: Hazard Identification:

2.1 Classification of the substance or mixture

2.1.1 Classification of the substance

- This product is not regulated as a hazardous material under US OSHA 29 CFR 1910.1200.
- The product is not classified as dangerous according Regulation(EC) No. 1272/2008

2.1.2 Classification according to Directive 67/548/EEC or 1999/45/EC

Not a hazardous substance

2.2 Label Elements

The product does not need to be labelled in accordance with EC Regulation 1272/2008 or respective national laws

2.3 Other Hazards

- Surfaces covered with the products will become extremely slippery when wet
- May form explosive dust-air mixture if dispersed
- Reach registration number: This substance is a natural polymer and exempted from Registration according to the provisions of Article 2 (9) of REACH

www.specialingredients.co.uk

3: Composition/Information on Ingredients:

3.1 Substance

Locust Bean Gum

Chemical Nature: Carubin is a high molecular polysaccharide with glycosidical linked mannose and galactose sugar unit (ratio: approx. 4:1)

Synonyms: Galactomannan, Ceratonia Siliqua, Carob Bean Gum

Various numbers: EEC-No. 410, EINECS-No 232-541-5, CAS-No. 9000-40-2

Hazardous components: According to the EEC criteria this product is not classified as a hazardous preparation

4: First Aid Measures:

4.1 Description of first aid measures

- Inhalation: Move to the fresh air. If breathing stops, give artificial respiration. Seek medical advice, if necessary
- Skin contact: Wash the skin with soap and a plenty of water
- Eye contact: Immediately rinse with water for a prolonged period whilst keeping the eyes wide open. If irritation still persists, consult an eye specialist
- Ingestion: Clean mouth with water and afterwards drink plenty of water
- Protection of first-aiders -

4.2 Most important symptoms and effects, both acute and delayed

The most important known symptoms and effects are described in the labelling (see section 2.2.) and/or section 11

4.3 Indication of any immediate medical attentions and special treatments needed

No data available

5: Firefighting Measures:

5.1 Extinguishing media

- Suitable extinguishing media Water spray, Foam, Carbon dioxide (CO₂)
- Unsuitable extinguishing media Dust

5.2 Special hazards arising from the Substance or mixtures

Product will burn after contact with fire. Self-extinguishes when Source is removed, but tends to smoulder

5.3 Advice for fire fighters

Wear self-contained breathing apparatus and protective suit

5.4 Further information

-

6: Accidental Release Measures:

6.1 Personal precautions, protective equipment and emergency procedure.

Avoid dust formation. Use personal protective equipment. If spilled, take caution, as material can cause

www.specialingredients.co.uk

surfaces to become very slippery

6.2 Environmental precautions

This product does not present any particular risk to the environment. Avoid direct discharge into drains.

6.3 Methods and material for containment and cleaning up

Don't dry sweep dust. Wet dust with water before sweeping or use a vacuum to collect dust

6.4 Reference to other sections

Refer to Section 8 and 13 for more information.

7: Handling And Storage:

7.1 Precautions for safe handling

Avoid dust formation. Ensure adequate ventilation, Regular Cleaning of equipment, work area and clothing are recommended

7.2 Conditions for safe storage

Including any incompatibilities Store in cool and dry place in unopened or closed container. Protected from light and Temperature not over 40°C

7.3 Specific end use(s)

See section 1, Use of substance/preparation

8:Exposure Controls/ Personal Protection:

8.1 Control parameters

Components with workplace control parameters

8.2 Exposure controls

Handle in accordance with good industrial hygiene and safety practice

8.2.1 Personal protective equipment

- Respiratory protection In case of insufficient ventilation: Effective dust mask
- Eye Protection In case of eye contact: Safety glasses with side -shields
- Hand protection Not required under normal use
- Skin and body protection Wear suitable protective clothing

9:Physical and Chemical Properties:

9.1 Information on basic physical and chemical properties

Physical description – Powder

Appearance – Cream white

Taste/Odour – tasteless and odourless

Odour threshold – No data available

pH – 1% in water approx 5 – 7

Melting point – No data available

Boiling point/range – No data available

Flash point – No data available

Evaporation rate – No data available

Flammability (solid/gas) – No data available

www.specialingredients.co.uk

Explosive limits – No data available
Vapour pressure – No data available
Vapour density – No data available
Relative density – No data available
Solubility – soluble in hot water
Partition coefficient (n-octanol/water) – No data available
Ignition temperature – about 200°C
Decomposition temperature – No data available
Viscosity – depend on the type
Explosive properties – No data available
Oxidizing properties – No data available

9.2 Other Information

See product specification

10: Stability and Reactivity:

10.1 Reactivity

No data available

10.2 Chemical stability

No hazardous reaction when handled and stored according to provisions. In general stable under normal conditions.

10.3 Possibility of hazardous reactions

None under normal processing

10.4 Conditions to avoid

No data available

10.5 Incompatible materials

None

10.6 Hazardous decomposition products

None

11: Toxicological Information:

11.1 Information on toxicological effects

Acute toxicity - LD50 Oral – rat – 13.000mg/kg
Skin corrosion/irritation - No data available
Serious eye damage/irritation - No data available
Respiratory or skin sensitisation - No data available
Germ cell mutagenicity - No data available
Carcinogenicity - IARC: No component of this product present at levels greater than or equal to 0.1% is identified as probable, possible or confirmed human carcinogen by IARC
Reproductive toxicity - No data available
STOT single exposure - No data available
STOT repeated exposure - No data available
Aspiration hazard - No data available

11.2 Further information

According to the FAO/WHO the ADI Level is not limited (GMP)

12: Ecological Considerations:**12.1 Toxicity**

No data available

12.2 Persistence / degradability

Readily biodegradable

12.3 Bioaccumulative potential

Bioaccumulative is unlikely

12.4 Mobility in soil

Soluble in water

12.5 Results of PBT and vPvB Assessment

Not applicable

13: Disposal Considerations:**13.1 Waste from residues / unused products**

Small amounts can be disposed together with domestic refuse. Dispose of in accordance with the relevant local regulations.

13.2 Contaminated packaging

Does not need cleaning prior to disposal.

14: Transport Information:**14.1 UN-number**

ADR/RD -

IMDG -

IATA -

14. UN Proper shipping name

ADR/RD no

IMDG no

IATA no

14.3 Transport hazard class(es)

ADR/RD -

IMDG -

IATA -

14.4 Packaging group

ADR/RD -

IMDG -

IATA -

14.5 Environmental hazardous

ADR/RD no

IMDG no

IATA no

16. Special precautions for user

No data available

15: Regulatory Information:**15.1 Safety, health and environmental regulations/legislation specific for the substance or mixture**

No data available

15.2 Chemical Safety

Not applicable

16: Other Information:

Recommended use: Food industry

Recommended restrictions -

Revisions – revision takes place periodically.

The information contained in this data sheet is, to the best of our knowledge, true and accurate, but any recommendations or suggestions which may be made are without guarantee, since the conditions of use are beyond our control. We do not accept any liability whatsoever, however arising, which results directly or indirectly from the use of the product.