

Analytical detection of Guar Gum in potentially adulterated Locust Bean Gum (LBG)

Background

The association of producers of carob bean gum (INEC) is committed to ensuring the quality and authenticity of locust (carob) bean gum (LBG, E410) used in the food industry. In line with this commitment, we are pleased to announce a collaborative effort with one of our members CAROB SA to address concerns related to the potential adulteration of Locust Bean Gum (LBG) with Guar Gum. Locust Bean Gum (LBG), also known as E 410, is a commonly used natural thickening and stabilizing agent in the food industry. Guar Gum (E 412) is another hydrocolloid with similar applications. However, the adulteration of LBG with Guar Gum has raised concerns in recent times, as it can impact product quality and compliance with labeling regulations.

A Reliable Detection Method

CAROB SA, in collaboration with its academic partner the University of the Balearic Islands (UIB), have developed a highly reliable method for the detection of Guar Gum in potentially adulterated LBG samples (Title: Molecular methods for detecting Guar gum additions to Locust Bean gum, publication number WO 01/66794 A1, 02.03.2001). This molecular-biological method enables the precise identification of Guar Gum adulteration in LBG, ensuring that products meet the necessary quality and labeling standards.

How to Access the Analysis

Food businesses and industry stakeholders interested in analyzing suspicious LBG samples for Guar Gum adulteration now have the opportunity to send in samples for contract analyses.

Pricing Information

For pricing details and quotations, please contact CAROB SA or UIB directly. We believe that transparency in pricing is essential, and both organizations are committed to providing competitive and fair pricing for this valuable service.

Our Commitment to Quality

INEC and CAROB SA are dedicated to maintaining the highest standards of quality and authenticity in the food industry. By offering this detection method, we aim to protect the integrity of food products and provide businesses with the tools they need to ensure compliance with labeling regulations. We invite food businesses to take advantage of this opportunity to safeguard their products and contribute to the overall integrity of the food industry.

For inquiries and sample submission instructions, please contact:

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For further LBG quality related questions, please contact:

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