



Ingredients and Solutions



Careguar is a range of guar flour manufactured in India and America, characterized by an excellent quality, guaranteed by a selected and regulated production chain: from the raw material procurement, going through the

manufacturing process, to the export and the sales distribution. The high water absorption capacity and the thickening property are the specific features of the Careguar.

www.caremoligroup.com

CAREQUAR®

Benefit



- Natural, without whitening agents and chemical additives
- Provide an added value to the formulation at a low dosage rate with a significant cost-in-use reduction

Portfolio



- Range of viscosities: from 3000 to 7500 cPs, from 500 to 1000 cPs
- Food and technical grades available

Applications



Bakery



Meat and meat based products



Soups, Sauces & Dressings



Gastronomy



Special foods and Gluten-free



Food supplements



Beverages, juices, wines



Dairy products & ice-cream



Pet-food

Technical Profile

• PROPERTIES

- Creamy white color, neutral taste
- Cold water soluble
- pH stability from 4 to 10
- different grade of particle sizes available

• CERTIFICATIONS

OGM-FREE, Allergen-free, Kosher, Halal

• SHELF-LIFE

24 months

• % OF USAGE from 0,2 to 2%

Customized solutions, available on request in cooperation with our R&D department.