



“WHAT ARE GUAR SPLITS?”

Guar splits are a key intermediate product derived from guar beans (*Cyamopsis tetragonoloba*). Guar is a leguminous plant primarily cultivated in India and Pakistan. Guar splits are obtained through a series of processing steps that involve dehusking and separating the endosperm from the guar seeds. The endosperm is the starchy interior of the seed and is the primary source of guar gum.

KEY FEATURES

- White to yellowish color.
- Granular texture.
- Derived from guar beans.
- Intermediate product for guar gum.
- Result of dehusking and separation.
- Essential in various industries.
- Used in food, pharmaceuticals, textiles, and more.



MAJOR APPLICATIONS OF GUAR SPLITS

- Guar Gum Production
- Food Industry
- Pharmaceuticals
- Cosmetics & Personal Care
- Textiles
- Oil Drilling
- Mining
- Paper Manufacturing
- Explosives Industry
- Biogas Production
- Fertilizer Industry
- Construction Materials
- Water Treatment
- Brewing Industry
- Animal Feed Industry





BENEFITS OF GUAR SPLITS

- Natural Thickening Agent
- Improved Texture
- Stabilizing Agent
- Gluten-Free Alternative
- Low-Calorie Content
- Cost-Effective
- Versatility
- Environmentally Beneficial
- Non-GMO Source
- Beneficial to Energy Industries

STORAGE

- Store in a cool and dry place.
- Keep it away from direct sunlight.
- Keep the packet tightly closed after use.
- Store it away from strong smelling substances or materials to prevent any unwanted flavor or scent transfer.

PACKAGING

- Packaging materials are carefully chosen to ensure compliance with food safety standards and product integrity.
- All materials are resistant to moisture and external contaminants.
- Different sizes cater to diverse customer needs.
- Pouches, Bulk Bags, bottles and customized packaging are available.



Contact Us



+91-9928590870



<https://durgagums.com>



info@chopragums.com



B-69(B), MIA, Basni - II
Phase, Jodhpur, Rajasthan
342005, INDIA

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code to visit
our website

