

technological studies on the utilization of Guar seeds in food processing

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The problem of thickening agent is becoming to worry the food manufacturer from both economic and hygienic point of view. In recent years the trend of using organic resources in food production become persisting popular demand. So, the use of guar *Cyamopsis tetragonoloba* came to the surface. The know how, and technique of this gum was still opaque to most manufacturer. This work was carried out to get aware of the nature of guar, the molecular weight, the method of extract, the processing aspects concerning, agitation, pH, temperature and sequestering agents, and its effect on some products; i.e. jams and juices. It was found that the hull constitute 14.5% and the germ 44.4% of the seed. The gum content of the whole seed, endosperm content and percentage of gum in endosperm varied 19.1-34.1%, 38.0-49.9%, and 47-68% respectively in 20 samples.