

WE ARE HERE TO HELP

Access premium quality ingredients sourced directly from the manufacturers, including hydrocolloids, starches, and proteins

Navigate and overcome supply chain challenges with domestic product supply and a trusted brokerage firm

Solidify your sourcing strategy by utilizing our extensive manufacturer network

Collaborate with our highly specialized technical expertise to select the best solutions for your specific applications

Identify clean label options

Receive on-site training to empower your R&D teams to effectively handle and formulate specialty ingredients

908-552-9599

www.us-sgi.com

info@us-sgi.com

New Jersey, USA

WHY SGI?

Our brokerage firm has an expansive portfolio of texturizers, stabilizers, and proteins, expert formulation knowledge, and domestic ingredient supply supported by our global manufacturer network

Our brokerage firm offers the highest quality ingredients and reliable supply security

Partner with us to streamline your new product development journey and bring your products to market faster

We are here to accelerate your product development and overcome challenges with our unparalleled expertise and resources



Follow The Gum Dr. on LinkedIn

For Educational Content

<https://www.linkedin.com/in/m-erhan-yildiz-ba8a4a3/>



Guar &

Guar Protein

Purposeful, Wholesome, Simply

Good Ingredients



Guar gum

Brought to you by Simply Good

Ingredients, LLC &

The Gum Dr.

Contact Us For Samples

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Broad Range of Applications

Guar is a natural, plant-based thickening and stabilizing agent derived from the guar bean. It is commonly used in food products such as baked goods, dairy products, beverages, and sauces to improve their texture, stability, and viscosity.

Guar is a hydrocolloid and a linear polysaccharide composed of a mannose backbone and galactose side chains. It is cold water soluble. It is one of the most cost effective ingredients, and easy to use in a wide range of applications.

Guar has unique synergies xanthan and is often used in combination to achieve specific properties in food products. Guar is also used along with starch to improve shelf life of refrigerated and frozen foods.

For high-quality guar gum, trust Simply Good Ingredients' Guar Bean Gum and experience the difference it can make in your food products.

So many possibilities with Guar



Highly versatile ingredient with numerous applications

Contact us for sample

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Guar & Guar Protein

Safety is our Priority

We supply our customers in several geographic regions.

We develop our products within the highest safety standards and international management systems. FSSC 22000 Certificate, Kosher y Halal

Our Supplier: Polymerals

Polymerals is revolutionizing the Guar manufacturing by partnering with local farmers in Northern Mexico. Results are higher yields, efficient processing and high quality products.

Polymerals is the only food grade guar manufacturer in North America. Our location provides added value to your supply chain.

<https://polymerals.com>

