

*House of Gums*  
KGCOL



TOGETHER WE PROGRESS

**KAPADIA  
GUM  
INDUSTRIES  
PVT. LTD.**  
ESTABLISHED 1975

MANUFACTURERS  
&  
EXPORTERS OF

GUAR GUM (KGCOL)  
GUM ARABIC  
GUM ACCACIA  
GUM TRAGACANTH  
GUM GHATTI

An ISO 9001 : 2000  
Certified Company

More Than  
**35**  
Years of Valued Service.



**KGI** Kapadia Gum Industries Pvt. Ltd. proudly known as "HOUSE OF GUMS" has built a reputation of being the most trusted organisation. **KAPADIA GROUP OF COMPANIES** established from 1975 in all kinds of Gums and Food ingredients under different names. To provide high level services we have merged all our companies under one roof "KAPADIA GUM INDUSTRIES PVT. LTD." from 2005. "AN ISO 9001:2000 CERTIFIED COMPANY"

To meet the challenges of the future and to provide enduring service to our customers. We are taking a giant stride into technological future, establishing the most advanced machinery at the new factory. We have enhanced our staff and placed them in an ergonomic office environment to compliment the technological innovation.

We have taken drastic steps to expand our business activities & acquired the following Certificates:

- |   |           |
|---|-----------|
| 1) ISO:9001-2000 (JAS-ANZ)                            | 3) KOSHER |
| 2) Hazard Analysis and Critical Control point (HACCP) | 4) HALAAL |

Our manufacturing unit for Guar Gum (KGCOL) is located in Ahmedabad (State Gujarat), Gum Arabic pulverized powder in Mumbai & Spray Dried Gum Arabic Powder with Collaboration associated with our sister concern at Maharashtra.

We specialize in **Guar Gum (KGCOL)** for Food & Pharma grade, **Gum Arabic** Pulverised powder (Gum Accacia) & **Spray dried Gum Arabic powder** and also other Gums in India like **Gum Ghatti, Gum Tragacanth.**

**Our professional team can serve all your needs through our value:**

- \* Assuring Stringent Compliance with High quality Standards in Manufacturing
- \* Dust free Plant
- \* 100% Quality ensured since incoming raw material is also tested by Quality Assurance team
- \* Strict Quality Control by Highly Qualified Laboratory Staff
- \* Regular Market & Supply Information services
- \* High Services Level with prompt attention

## KGCOL GUMS

**KGCOL Gums is our trade name for Guar Gum**

Guar is a seed of vegetable origin about 3 mm in diameter. This consists of outer hull (14-17%) of fibrous matter as a germ (43-47%). This germ endosperm (35-42%) consisting predominantly of gum Mucilage. This endosperm portion of the seed is separated by mechanical process termed as refined Guar Split

**Important characteristics of KGCOL GUMS:**

- a) Easy solubility in cold and hot water. It swells in cold water to yield highly viscous solution at a very low concentration.
- b) Fine film forming property
- c) Resistance to oils, greases and solvents.
- d) Better thickening action.
- e) Physiologically inert nature
- f) Non-Ionic, An-Ionic or cationic character.
- g) Water binding by hydrogen bonding
- h) It is perfectly compatible and miscible with treated and untreated starch, alginate agar and all other vegetable gums
- i) It acts as an emulsifier and stabilizer. It binds the free water in the system.



Guar Plant



Guar Seed



Guar Splits



Guar Gum

**KGCOL is used in following Industries**

### \* Pharmaceuticals Industries :

KGCOL finds numerous applications in Pharmaceuticals and Cosmetics. ~ It is used as disintegrating agent in tablet formulation, tablet binding, thickening agent, suspension stabilizer, film forming, jelly forming Flocculent. ~ It is also used as a laxative depressant preparations due to its superior resistance to acid in the system and the control in hydration rate.

### \* Foods: Icecream Stabilizer.

KGCOL is used as Emulsifier stabilizer for Ice-cream.

- ~ It creates a smooth and creamy texture
- ~ It slows down the melting without Wheying off.
- ~ It releases good flavors and prevents Crystal formulations.
- ~ It has a better thermal shock resistance.

### \* Frozen Confectioneries :

In squashes, Sauces and sherbets, it functions as a suspending agent and as a stabilizer. It has got a low caloric food value.



**\* Bakery Industry:**

It is used in Bakery for making cake, cookies etc. dry mixing prior to dough making in bread. It helps retains moisture, thus maintains the weight. It also smoothens bread and keeps it fresh for long time

**\* Textile Industry:**

KGCOL gives excellent film Forming and thickening properties when used for textile Sizing, finishing and printing.

**\* Explosives:**

It is used as a water blocking agent in Nitroglycerine slurry explosives, ammonium nitrates, nitroglycerine and oil explosives, even explosives in wet conditions are properly maintained. This is due to the better swelling water blocking and gelling properties of KGCOL.

**\* Paper Industry:**

It is used as a beater additive. Improves formulation with a more regular distribution of pulp fibers throughout the sheet. It improves erasive and writing properties. It increases tensile strength.

**\* Oil Drilling:**

In the petroleum industry, KGCOL has long been established as a water Soluble colloid in drilling fluid system. It is used as a drilling mud additive to lubricate the bare hole. KGCOL derivatives satisfactorily control water losses and viscosity of the mud.

**\* Detergent Soaps \* Adhesives \* Paint**

**\* Insecticides & Pesticides \* Leather Ind.**

**\* Mosquito Coils \* Meat Binding & Pet Foods.**

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## **GUM ARABIC**

Gum Arabic is imported material mainly produced in Sudan, Nigeria, Senegal and other African countries. We import Gum Arabic in bulk quantity which in mixed material, according to different sizes, shapes and characteristics. In India the Labour is cheap and the material is passed through various size sievers and all the dust particles, Foreign matter and Wood is separated. Further it is hand sorted in different colours i.e. White, Pink and Brownish according to various sizes in granule form. As per the requirement of our esteemed buyer it is Grinded and Pulverised in powder form (Gum Accacia) or Gum Arabic Spray dried powder used in various industries i.e. Food, Pharmaceutical and Technical industry.



Gum Arabic



**M/S. KAPADIA GUM  
INDUSTRIES PVT. LTD.**

*Let our every effort build stronger relationship*



# KAPADIA GUM INDUSTRIES PVT. LTD.

(AN ISO-9001 CERTIFIED COMPANY)

IMPORTERS EXPORTERS & MANUFACTURERS OF :

GUAR GUM PRODUCTS • GUM ARABIC • GUM ACCACIA • GUM TRAGACANTH • GUM GHATTI



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## GUM KARAYA/TRAGACANTH:



Gum Karaya



Gum Tragacanth powder

Gum Karaya also known as Indian Gum Tragacanth is a gum exudate obtained from the tree *sterculia urens*. Gum is polysaccharide insoluble in water and forms colloidal solution. In water yielding high viscosity. The high viscosity properties of the solutions and the swelling ability of the gum enable its utilization in different industries in the value added forms viz., granules and powder.

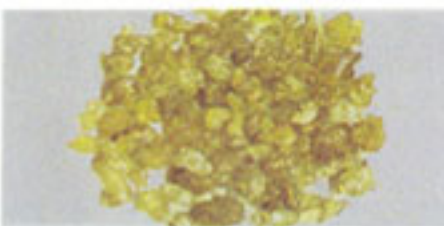
- \* Granules alone or in conjunction with some other natural additives are useful in the preparation of bulk laxatives and appetite suppressants.
- \* Powder however is used in denture adhesives, ostomy appliance as suspending agents for foods and pharmaceutical, suspensions in ice creams. It is used as Stabilizer, Thickener, Texturizer and Emulsifier.

## GUM GHATTI:

It is naturally explored product exclusively found in Indian subcontinent.

It is available in different forms and shaped crystals.

**USES:** In Flavoured water, Whisky, Wines and Concentrates.



Gum Ghatti

### PROPERTIES:

- \* It is used in imparting clarity to the product at the right viscosity
- \* As it is of low viscosity, it imparts exact flow required in Wines, Whiskey, Soft Drinks etc.
- \* Improves Stability and prevents separation
- \* Prevents the flavour and colour

## GUM ACCACIA



Gum Accacia

**GUM ACCACIA (GRANULES AND PULVERISED POWDER):** Characteristics and Chemical composition of Gum Accacia are similar to as that of Gum Arabic. Its following Characteristics as Suspending Agent, Emulsifier, Excipient for diet control, binder are used in pharmaceutical, Cosmetics, Food and Beverages, and Industrial uses.

## GUM ARABIC SPRAY DRIED POWDER

**Better and Faster Dissolution - No Lumps Formation - Dust Free Powder**

### Benefits

**Multifunctional:** Good emulsifier, film-former, texturizer and low-viscosity water binder and bulking agent.

**High source of fiber:** Contains no less than 85% soluble dietary fiber (dry basis).

**High percentage purity:** No additives; free from sediment and impurities; has extremely low bacterial counts.

**Fast hydration and ease of dispersion:** available in prehydrated or agglomerated form.



Ramesh Kapadia

### A Message from the Managing Director

Looking back on the past 30 years or so, I realize how important personal contact has been in my business dealings. I strongly believe in looking back with satisfaction and looking forward with confidence. The purpose of this brochure is to introduce ourselves and to underline our desire to involve ourselves with our customers in all aspects of their requirements in the field of all kinds of Gums specifically Guar Gum (KGCOL) and other Natural Gums.

I hope I shall have an opportunity in the near future of meeting personally present & future customers of **Kapadia Gum Industries Pvt. Ltd.**

For your requirements write to us:  
MARKETING & SALES DIVISION

**M/S. KAPADIA GUM INDUSTRIES PVT. LTD.**

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