

Supreme Experience, Supreme Quality, Supreme Customer Satisfaction





leading global supplier of guar gum, Supreme Gums prides itself on a legacy of impeccable customer satisfaction record. Over the past one decade, the India-based company has extended its global footprints by leaps and bounds. It is now exporting guar gum to 45 countries in the world with an annual production of over 20000 MT. Being run under the efficient supervision of its founder Mr NK Jain, the company has never failed the toughest quality regulations of the various continents and counties including Europe and USA. This fact is a testimony in itself how Supreme Gums ensures the highest standard of quality in production, packaging and supply. Cost effectiveness and on-time delivery are other traits of the trade that the company follows to meet expectations of the international clientele.

### PRODUCTION PROCESS

Phase 1-Seeds from the guar plant's pods.

Phase 3-Refined guar splits obtained from de-husked guar splits.

Supreme Gums manufactures specialized Fast Hydrating Guar Gum Powder for Oil and Gas Industry. It yields minimum 90% viscosity within the initial few minutes of hydration and very high ultimate viscosities. Other industries include Paper, Mining, Explosives, Cosmetics, Construction etc.

Phase 2 - De-Husked guar splits obtained from seeds.

Phase 4-Guar gum power processed from refined guar splits.



Dear Patrons.

Rajasthan is one of the world's largest guar producing regions. It is the result of our commitment towards quality that the demand for guar gum produced by us is phenomenally growing. Supreme Gums was founded in 2002 with a production of 2000 MT. The company now exports 20000 MT annually to 45 countries and the production is likely to go up in the coming time. It is the result of hard work and visionary approach of people associated with the company that we have ensured highest standard of quality, cost effectiveness and on-time delivery. We would like to thank our clients for having faith in us whenever they needed quality services.

Best Wishes, Lain



Supreme Gums pays close attention to the quality control down to the last detail, from procurement of raw material to packaging and export. The company's manufacturing unit is located in Jaipur, the capital city of India's major guar production state Rajasthan.

- Supreme Gums runs a state-of-art laboratory for physical, chemical and microbiological testing under close supervision of qualified agriculture experts.
- Semi-automatic filling machines are used to package the final product in safe containers and multilayer paper bags as per the international regulations. Quality check is ensured for every batch of final product.
- Hygienic transportation of products from manufacturing units to the nearest ports.
- Safety sieves, magnets and metal detectors at various points in process and packing ensure the material is free of any foreign contamination.



**GUAR DIESEL SLURRY** 



MICROBIOLOGICAL TESTING





## **GUAR SEEDS**

At Supreme Gums, the entire production of guar gum - from obtaining raw material to final production - is closely supervised. Guar seeds are separated from the dried pods of guar plants. The seeds are broken. Two halves of the endosperm are obtained from each seed. These halves are de-husked guar splits.





The seeds are used to produce guar splits through a process of roasting, sieving and polishing. The guar gum power is obtained from refined guar splits that are derived from de-husked guar splits. The remaining by-products are guar churi and korma used for cattle feed.



## **GUAR MEAL (CHURI)**

Supreme Gums produces high quality and processed guar churi. It is used extensively as cattle feed due to its nutritional value.





# **GUAR MEAL (KORMA ROASTED)**

Value added Roasted Guar Meal Korma is a good substituent for Soya meal in the feed industry. It boasts a high protein content of over 56% and free of an unusual odour unlike the Guar Meal Korma.

# **GUAR MEAL (KORMA)**

Like guar churi, guar korma is also a by-product of guar gum manufacturing. During production of guar splits, what remains after extrication of guar gum from the seeds is used as guar meal.

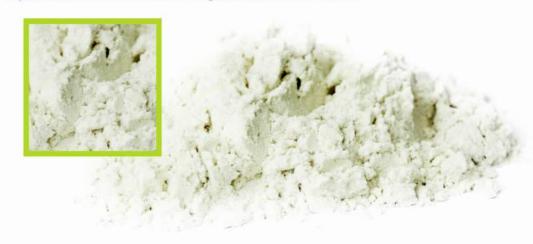




Guar gum powder is widely used in industrial applications. It is popular as a stabilizer, thickener and suspending agent because of several qualities like high viscosity, quick hydration in cold water, stability at high pressure and easy-to-handle and environmental friendly nature. Guar gum power is used for a myriad of purposes in several industries including construction, textile, cosmetics, pharmaceuticals, paper, oil well drilling, mining and explosive.

At Supreme Gums, guar gum production is industry specific and a very detailed process. After sieving, the guar splits are soaked in hot water to obtain a desired viscosity. The splits are flacked, grinded and dried. The grinded product is again sieved so that the desired mesh size could be obtained. The product is stored in blenders and then packaged.

Supreme also manufactures Free Flowing and Anti Dust Guar Powders.





Product Code	Mesh	Viscosity in CPS-BROOKFIELD* (2 Hours)	Properties  Quick Hydration	
Supreme 108A	200	7000-7500		
Supreme 109A	200	7500-8000	Quick Hydration	
Supreme FH110	200	8000-9000	Quick Hydration	

<sup>\*</sup>Viscosity to be measured on RVT Model Brookfield Viscometer, Spindle No.3 at 25 Dig Celsius for 1% Solution. Kindly contact us for detailed specifications or any tailored product as per your application.



<b>Product Code</b>	Mesh	Viscosity in CPS-FANN 35SA*		
		3 MINS	10 MINS	60 MINS
Supreme FH40	200	35	38	40
Supreme FH45	200	40	42	45
Supreme FH50	200	44	46	49

<sup>\*</sup>Viscosity on the FANN 35 was determined by hydrogenation of 2.4 g powder in 500 ml of deionized water in a Waring blender at a frequency of rotation of 2500 rpm for 2 minute and 30 seconds followed by measurement of a FANN viscometer 35, with rotational speed 300 rpm

#### PRODUCTS BY SUPREME- FOOD GRADE

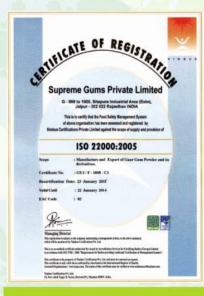
Product Code	Mesh	Viscosity in CPS (2 Hours)	Properties
Supreme 101EU	100	3500-4000	Good Dispersability, Slow Hydrating
Supreme 102EU	300	3500-4000	Maderate Hydration
Supreme 103EU	200	3500 Min.	Moderate Hydration
Supreme 104IEU	200	4500 Min.	Moderate Hydration
Supreme 105EU	60	2500 Min.	Slow Hydrating
Supreme 106EU	200	5000-5500	Moderate Hydration
Supreme 107EU	200	5500-6000	Fast Hydration
Supreme 108EU	200	6000-7000	Very Fast Hydration
Supreme 108A	200	7000-7500	Very Very Fast Hydrating
Supreme 109A	200	7500-8000	Very Very Fast Hydrating
Supreme 105A	100	5000 Min.	Good Dispersability, FasterHydration

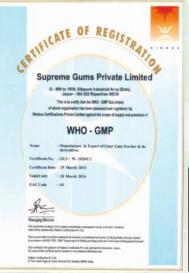
Viscosity to be measured on RVT Model Brookfield Viscometer, Spindle No.3 at 25 Deg Celsius for 1% Solution. Kindly contact us for detailed specifications or any tailored product as per your application.



Guar gum is equally popular in the food industry. Guar gum is used in a wide range of food products including ice cream, dairy, pet food, noodles and bakery. Guar gum's popularity is owing to its various properties including moisture retention, high viscosity and prevention of ice crystal formation. It prevents ice creams from melting down quickly and forming ice crystals. In bakery industry, guar gum helps retain moisture and increases the product's longevity. Similar, it is used for its viscosity in the soups, gravies and pet food.

## **CERTIFICATIONS**











G-999/1000, Sitapura Indl. Area(Extn.), Jaipur, Rajasthan, India.

Ph.: +91-141-2770741, +91-141-2770743

Fax: +91-141-2770742

Email: supremegums\_pltd@yahoo.com, info@supremegums.com

Web: http://www.supremegums.com