

ISO
22000:2018



Coffee



Castor Oil



**Guar Gum
Powder**



**Tamarind
Paste**



**Turmeric
Fingers**



Estd. 1869



Abdullabhai Abdul Kader
A.A.K. (Mumbai)

Government Recognized Star Export House

GUAR GUM | COFFEE | SPICES | TAMARIND
OILS | DEXTROSE | SORBITOL

ABOUT Us

As Makers & Merchants since the company's founding in 1869, **AAK (Mumbai)** has prided itself in serving its customers with the highest quality Merchandise & exemplary customer service. **AAK (Mumbai)** values the importance of customer's relationships & promises to continue to provide its customers with the service, quality & value they deserve. **AAK (Mumbai)** is what is today because of its powerful journey that spans years of passion, progress & performance. The journey we have traversed is remarkable. A legacy of powerful growth. Journey beyond boundaries.

Unparallel Domain Knowledge :

- ★ Guided by a long term perspective
- ★ Varied experiences, capabilities
- ★ Customers / Agents that help realize tomorrow's innovation
- ★ Ability of masterful execution while overcoming myriad challenges makes us distinct & unique
- ★ Known for conceptualizing, planning & organizing
- ★ Achieve a greater insight into what is driving market growth
- ★ Evaluate & compare products & suppliers
- ★ Discover new suppliers, products & solutions
- ★ Identify latest trends & developments in all the areas of production & processing

OUR PACKAGING



GUAR GUM



DEXTROSE



CASTOR OIL



SORBITOL - LIQUID GLUCOSE

OUR CERTIFICATIONS



OUR EXPERTISE : GUAR GUM POWDER

Applications of Guar Gum :

Guar Gum is a white to creamy coloured, free flowing powder and free from extraneous matter. Its ability to suspend solids, bind water by hydrogen bonding, control the viscosity of aqueous solutions and form strong tough films, have accounted for its rapid growth and use in various industries. The purified grade is used in the Pharmaceuticals, Dialectic, Cosmetic and Food Industries. Guar Gum is a natural product and because it has the ability to swell by hydrolyzing with water, it can be used in a variety of water systems for food and industrial applications. Guar Gum can viscosify, stabilize and emulsify water systems as well as bind moisture to itself.

Guar Gum for Food, Pharmaceutical & Dairy Industries :

Guar Gum in pure form when used in the ice creams, acts as a superior stabilizer and gives the right texture by preventing the formation of coarse ice crystals. Guar Gum is used as a thickener and stabilizer in food and pharmaceuticals. The present trend is to use agro-based Guar Gum only for Ice cream, without any Additives or Preservatives, in place of Carboxymethyl Cellulose (CMC), which is a chemical derivative of cellulose and therefore objectionable, in Europe, Japan and America for Food Products.

Guar Gum for Bakery Industry :

It is used in the Bakery Industry, in Bread, Pastry, Cakes and Cookies. On dry mixing prior to dough making in Bread, it helps to retain moisture and hence the weight of Bread. It keeps the Bread smooth, pliable and fresh for longer time and imparts milky white bleached appearance to Bread.

OUR PRODUCT PORTFOLIO



EUCALYPTUS OIL



SESAME SEEDS



BROWN & BLACK TAMARIND



LIQUID GLUCOSE



INSTANT COFFEE

AGGLOMERATED - FREEZE DRIED



SORBITOL



BORAX DECAHYDRATE



CAKE DECORATIONS



FOOD COLOURS

PEANUTS - GUM KARAYA - MENTHOL CRYSTALS - MUSTARD SEEDS - BORIC ACID

OUR PRESENCE :
WE PROVIDE PREMIUM QUALITY
FOOD INGREDIENTS ACROSS
THE GLOBE



Abdullabhai Abdul Kader

A.A.K. (Mumbai)

**Government Recognized
Star Export House**

Office: ReadyMoney Terrace, 167, Dr. Annie Besant Road,
1st Floor, B-Block, Worli Naka, Mumbai 400 018. INDIA
Email : valiulla@gmail.com / marketing@aakexports.com
Mobile : +91 9819850756/9820050756

Factory : Plot no. G 104, RIICO Growth Centre, Phase II,
Abu Road - 307026, Rajasthan, India
Email : info@gumguar.com

Website : www.gumguar.com / www.aakmum.com