

**CONCLUSION OF THE EXPERT PANEL:
GENERALLY RECOGNIZED AS SAFE (GRAS)
DETERMINATION FOR THE ADDITION OF PARTIALLY
HYDROLYZED GUAR GUM TO CONVENTIONAL FOODS**

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Conclusion

We, the undersigned expert panel members, have individually and collectively critically evaluated the materials summarized above.

We conclude that partially hydrolyzed guar gum (PHGG) has been sufficiently characterized to ensure that it is a food-grade product and that no toxicity concerns from impurities exist. Ingestion of PHGG from its intended use results in levels of intake of PHGG and fiber that are within safe limits established by the history of consumption of fiber and intact guar gum and by published animal toxicity studies and human clinical trials of PHGG. Therefore, PHGG produced and used in accordance with cGMP and complying with the specifications and use described in the GRAS monograph is safe for addition to conventional foods at a level limited only by cGMP.

It is also our opinion that other individuals qualified by scientific training and experience reviewing the same publicly available information would reach the same conclusion. Therefore, PHGG is safe and GRAS for its intended use in conventional foods by scientific procedures.

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