

Arabic Gum:

It is a Natural Gum made from a sap taken from two types of *ACACIA* Trees; Senegalese *ACACIA* and sail *ACACIA*. Arabic is harvested on a commercial scale from wild quarrels on the team coast from Senegal and Sudan to Somalia, although it was previously found in some areas of the *Arabian Peninsula* in *West Asia*. Sudan is the largest producer of gum *Arabic* in the world where it produces 70-85 % of the world product, and most of the gum *Arabic* in Sudan is produced from the hashab tree, a tree found naturally in the semi-desert areas of *Africa* and some areas of *Asia* and Sudan is characterized by the presence of the largest belt of the hashab quarrel in its west.

Types of Arabic Gum:

Arabic Gum: Hashab, used to reduce the percentage of urine in the blood, which leads to a reduction in

The degree of kidney failure.

Talha gum: It is used in various industries as the manufacture of colors, cosmetics and its successor.

Gum frankincense: It has other medical uses such as drugs for chest diseases.

Physical properties:

Reduces the surface glue of liquids leading to increased furnace in soft drinks. This can be exploited in the so-called Diet Cole Foran and Mintos. Arabic Gum is a sticky substance, and the gum is of many shapes and different compositions with different origins and resources and is usually divided into two parts: one soluble type and another that absorbs water

Kordofan's Gum is characterized by the form of egg or spherical tears up to a diameter of about 3 cm or in the form of lumps that have angles of white or very pale yellow, and the pieces of gum are easily broken into small parts that have no smell and have a pleasant gel taste, and the gum, which is more pure and of pale amber quality, is sold in the form of powder, grains or thin slices, almost all of which are dissolved in water in the proportion of one part of gum per two water molecules, and leave behind very small remnants of the penalty. Botanical. The Arabic Gum dissolves in alcohol and ether, and its presence interferes with some compounds may enzyme oxidizing (such as tannins, thymol, phenol, vanilla), this gum contains an oxidized enzyme that affects preparations containing easily oxidized compounds, and its activity can be stopped by heating at a temperature of 100 ° C for a short period, and stores .gum in the form of pieces inside airtight containers away from light.