



Product Data

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TIC Pretested® Ticaxan® Xanthan GMO-Free

This grade of TIC Pretested® Ticaxan® Xanthan Gum is non-GMO. Like our other xanthan gum products, it offers excellent stability and is suitable for most applications.

Typical Usage Level	0.05% to 0.35%		
Solubility	Cold Water Soluble		
Suggested Uses	Xanthan Gum, suspension, stabilization, relish, salad dressings, sauces, pulp suspension in beverages		
Label Declaration	xanthan gum		
Country of Origin	Product of Austria		
CFR #	21 CFR 172.695	Kosher	Y (Y/N)
CAS #	11138-66-2	Kosher for Passover	N (Y/N)
EU #	415		
HS Tarrif #	3913.90.2000		
Minimum Qty		All Natural	Y (Y/N)
Standard Packing	55# cartons, 1,650# per pallet	Shelf-Life	3 years
Lead Time	12 business days		
Storage & Handling	Each container is identified with the product name and lot number. Store in cool dry place for maximum shelf life.		

NUTRITIONAL INFORMATION

Calories (Total)	340 Kcal	Sodium	1750 mg	Insoluble Dietary Fiber	0.0g
%Calories from Fat	0.00 %	Potassium	2560 mg	Simple Carbohydrates	0g
Calories from fat	0.00 Kcal	Calcium	39 mg	Complex Carbohydrates	0g
Total Fat	0.00 g	Total Carbohydrates	85.00g	Protein	0g
Trans Fat	0.00 g	Soluble Dietary Fiber	85g	Vitamins, Other Minerals	*ND
Cholesterol	0 mg				

(per 100 grams). This data is from analysis and calculation and should be considered "typical" and not a specification. Data is reported on an "as is" basis. Total fat and protein values are rounded to the nearest whole number.

* Calculated based on typical assay of component(s)

* N.D.: Not determined

**Total Calories are calculated in compliance with FDA Regulations requiring the inclusion of 4 Kcal/g for all soluble dietary fiber. However dietary fiber by definition consists of plant material that is resistant to hydrolysis by endogenous enzymes of the mammalian digestive tract. TIC GUMS has participated in discussions with the FDA as part of the Calorie Control Council to amend the FDA regulations to 2Kcal/g. If all nutritional information is listed as "0" then these findings have yet to be evaluated.

SPECIFICATIONS

Bacteriological	Minimum	Maximum	
Aerobic Plate Count (Typical)	< 2000 cfu/g	-	
E. coli (Typical)	Negative	-	
S. aureus (BAM Typical)	Negative /10g	-	
Salmonella (Typical)	Negative	-	
Total Coliforms (Typical)	< 30 /g	-	
Yeast and Mold (Typical)	< 200/g	-	
Mesh	Minimum	Maximum	
USS#60 Mesh Through	90	100	%
USS#80 Mesh Through	85	100	%
Physical and Chemical	Minimum	Maximum	
Flavor (Qualitative)	Bland	-	
Moisture (Infrared)	0	15	%
Odor (Qualitative)	Nearly Odorless	-	
pH (viscosity solution)	5.8	8.2	pH
Powder Color (Visual)	White	-	
Texture (Qualitative)	Free Flowing Powder	-	
Viscosity (1.0%,KCL,LV@60rpm,25C)	1200	2000	cps
Standard	Minimum	Maximum	
Xanthan Assay FCC/USP/NF	91	108	%

The information provided is based upon tests and observations made under laboratory conditions and is believed to be accurate. Test results may, however, vary depending upon testing conditions. In furnishing samples and product data and specifications, TIC Gums, Inc. makes no Warranty, either express or implied, including any warranty of merchantability or fitness for a particular purpose. It is expressly understood and agreed that it is the buyer's responsibility to determine suitability of the product for a particular purpose, product or process. To obtain a description of our testing methodologies, please contact TIC Gums, Inc. at (800) 899-3953 or (410) 273-7300.

This product, or ingredients used to make this product, has/have been demonstrated to conform with current Food Chemical Codex requirements

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