



Ticagel® Bind-KX (TGEL BIND-KX)

Ticagel Bind KX is a synergistic blend of gums used in the production of gelled products or to increase suspension in beverages and sauces. When used at a 1.5 - 2.0% level, this product forms a very elastic gel that has excellent tensile strength as well as cohesive and adhesive properties. At this concentration, its solution still flows and is pourable, making it easily moldable into a smooth gel. For most beverage and sauce applications, usage levels range from 0.03-0.10%. For soya milk applications, usage levels range from 0.025-0.030%.

technical specification

Chemical and Physical Properties

	Min.	Max.	
Moisture (Infrared)	0	12	%
Odor (Typical)	Characteristic	-	
pH (1.0%)	5	8	pH
Powder Color (Visual)	Cream	-	
Texture (Qualitative)	Free Flowing Powder	-	
Viscosity (0.5%,RV@20rpm,25C)	365	670	cps

Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	5000	cfu
Combined Yeast and Mold (BAM)	0	200	/g
E. coli (AOAC 988.19)	<3 MPN	-	/g
Salmonella - 375g (AOAC 2013.01)	Negative /375g	-	
Total Coliforms (AOAC 966.24)	<3 MPN	-	/g

Screen Test

	Min.	Max.	
USS#80 Mesh On	0	5	%

Nutritional Data/100g

Calories	183.84
Total Fat (g)	0.00
Saturated Fat (g)	0.00
Trans Fat (g)	0.00
Monounsaturated Fat (g)	0.00
Polyunsaturated Fat (g)	0.00
Cholesterol (mg)	0.00
Total Carbohydrates (g)	86.24
Dietary Fiber (2016) (g)	54.24
Total Sugars (g)	0.00
Includes Added Sugars (g)	0.00
Protein (g)	2.84
Water (g)	10.08
Ash (g)	0.84
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	1524.38
Calcium (mg)	0.00
Iron (mg)	0.40
Potassium (mg)	0.00

Disclaimer: Data is obtained from analytical and calculated values and is reported on an "as is" basis. In accordance with the 2016 Nutrition Facts Label regulations all 'non-digestible carbohydrates' (NDC's) have been calculated as 2 kCal / gram, opposed to 4 kCal., Only the currently approved list of NDC's considered by the FDA to be dietary fiber are included in the dietary fiber calculation.

*ND – these values have not been determined.

Certification

Kosher
Halal

Packaging and Storage

Standard Packing	50# Bags, 2,000# per pallet
Storage & Handling	Each container is identified with the product name and lot number. Store in cool dry place for maximum shelf life.
Minimum Qty	50.00 lb

Shelf Life

Shelf-Life	2 years
Lead Time	15 business days

Usage Levels

Typical Usage Level	1.5-2.0%
Solubility	Partially cold water soluble
Suggested Uses	gel, binder, vegetarian patties

Regulatory Data

CAS #	37220-17-0, 11138-66-2
E #	425, 415
HS Tariff #	2106.90.9998
Country of Origin	Made in USA from Domestic and/or Imported ingredients
GMO Status	Non-GMO Project Verified
USDA (BE) Status	Not BE
United States	
FDA Regulation	21 CFR NA, 172.695
Label Declaration	Konjac, xanthan gum

Date Updated: 12/2/2020

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