

Ticaxan® Xanthan EC

Functionality: Thickener

Description: Xanthan gum

Features	Benefits
<ul style="list-style-type: none"> • Cold water soluble in water and milk • Thickener & water binder. Thickens, but will not gel by itself. • Neutral in flavour • Good film former • Synergistic with Galactomannan (Guar, Locust Bean Gum, Tara), Glucomannan (Konjac) • pH Tolerance 2 – 12 (best 4-10) • Acid & heat stable. • Salt and sugar tolerant. • Resistant to enzymes. • High quality, consistent products. Batch-to-batch consistency verified by application testing. • Free flowing coarse powder 	<ul style="list-style-type: none"> • Easily soluble • Create texture & improve mouthfeel without impacting on appearance and taste • Excellent suspension agent at zero/ low shear. With increasing shear rate, shear thinning for better pouring and mouthfeel. • Good substrate cling. Can have a soft, gel-like consistency, depending on dosage and shear. • In combinations with Guar increases water binding capacity & viscosity • In combinations with LBG enabling gelation • In combination with Tara higher viscosity than with Guar but softer gelling than LBG • In combination with Konjac gives extreme viscosity build-up & upon heating results in very strong & elastic gels • Very versatile ingredient, stable at most process conditions • Improved working environment due to lower dust and better dispersion

APPLICATION AND USAGE INFORMATION

Application Summary:

Ticaxan® Xanthan EC is a high molecular weight glucomannan gum which is derived from *Xanthomonas campestris* by a pure-culture fermentation process. Ticaxan Xanthan's unique physical properties are pseudoplasticity, heat and pH stability. It results in higher viscosity in comparison with most other polysaccharide solutions and is used by the food industry as an all-purpose stabilizer, thickener, and processing aid in a wide range of applications which include salad dressings, sauces, marinades, gravies as well as low/high pH solutions.

Effective Date 08.07.2020

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Typical applications include:

Sauces and dressings: Ticaxan® Xanthan EC can be used on its own or synergistically with TIC Pretested® Tara Gum 100 to provide a superior and creamy texture in especially in low-fat products. The combination of both gums provides the benefit of achieving a higher viscosity than using Ticaxan® Xanthan EC on its own and is complementary with texturizing starches.

In dips and dressings Ticaxan® Xanthan EC helps control moisture migration, suspension of particulates and can prevent movement of small oil droplets. Furthermore, it increases the viscosity, prevents phase separation and provides good cling.

Usage Information:

Generally, it is advised to incorporate gums into liquids using a vortex to prevent clumping. They should be hydrated as early in the process as possible, especially before acids, salts, and solids are added. Using a dry blend of the gum with 10 parts sugar or other solids per 1 part gum is another way to improve gum dispersion.

Ticaxan® Xanthan EC is stable over a pH range of 2 – 12, preferably 4 - 10, and is compatible with a wide range of other food ingredients, such as starch, proteins, sugars, and other hydrocolloids. It is resistant to enzymes.

Application and Use : Mayonnaise and dressings only at a maximum use level of 0.35% (typical use levels are 0.05 – 0.35%).

For 65% low-fat mayonnaise typically, 0.1% Ticaxan® Xanthan EC is used. For 35% low-fat mayonnaise typically, 0.1% Ticaxan® Xanthan EC is used synergistically with 0.1% TIC Pretested® Tara Gum 100 and texturizing starches.

For other applications the starting usage range varies from 0.05% to 0.35%

Label declaration recommendation: Xanthan gum

EU Classification: Food additive E 415 (Complies with Regulation (EC) 1333/2008)

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