



## TIC Pretested® Gum Guar 8/22 Powder

## Chemical and Physical Properties

	Min.	Max	
Flavor (Typical)	Typical	-	
Moisture (Infrared)	0	15	%
Odor (Typical)	Typical	-	
pH (viscosity solution)	5.4	7	pH
Powder Color (Visual)	Creamy White	-	
Texture (Qualitative)	Free Flowing Powder		
Viscosity (1.0%, RV@20rpm,25C)	4000	6000	cps

## Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	2500	cfu
Combined Yeast and Mold (BAM)	0	200	g
E. coli (AOAC 988.19)	<3 MPN	/g	
S. aureus (BAM)	<10 cfu	/g	
Salmonella- 375g (AOAC 2013.01)	Negative/375g	-	
Total Coliforms (AOAC 966.24)	<3 MPN	/g	

## Screen Test

	Min.	Max.	
USS#100 Mesh Through	0	5	%
USS#200 Mesh Through	85	100	%

## Nutritional Data/100g

Calories	190.30
Total Fat (g)	0.70
Saturated Fat (g)	0.35
Trans Fat (g)	0.04
Cholesterol (mg)	0.00
Total Carbohydrates (g)	82.00
Dietary Fiber (2016) (g)	82.00
Total Sugars (g)	0.00
Includes Added Sugars (g)	0.00
Protein (g)	5.00
Ash (g)	1.00
Vitamin D (mcg)	0.00
Sodium (mg)	350.00
Calcium (mg)	55.00
Iron (mg)	30.00
Potassium (mg)	350.00

Data is obtained from analytical and calculated values and is reported on an "as is" basis. In accordance with the 2016 USA FDA Nutrition Facts Label regulations all 'non-digestible carbohydrates' (NDC's) have been calculated as 2 kCal / gram, opposed to 4 kCal.

## Certification(s)

Kosher Pareve  
Halal

## Packaging and Storage

Product should be stored in a clean, dry area at ambient temperature and away from heavily aromatic material.

## Shelf Life

The best before date for TIC Pretested® Gum Guar 8/22 Powder is 2 years from the date of manufacture.

## Recommended Usage Rate

N/A

## Regulatory Data

## United States

Labeling	Guar Gum
FDA Regulation	21 CFR 184.1339
USDA Bio-Engineered (BE) Status	Not Bio-Engineered

## Features and Benefits

TIC Pretested® Gum Guar 8/22 Powder is a high viscosity, fine mesh Guar Gum. Used for where rapid hydration required, Guar Gum 8/22 is used in instant soup mixes, instant gravies and also in liquid sauces.

Effective Date: January 13, 2025

Next Review Date: January 13, 2028

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