



ACTION GUM 5000 POWDER

Action Gum 5000 Powder is a synergistic system of hydrocolloids widely used in food and beverage applications including sauces, dressings, soups and baked goods. Action Gum 5000 Powder is designed to provide mouthfeel, suspension and stability in finished food applications. It provides high viscosity at low usage levels for cost-in-use savings.

For a Non-GMO option, GUMPLETE™ STABILIZER ST-101 is available.

Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Bland	-	-
Moisture (Infrared)	0	12	%
Odor (Typical)	Odorless	-	-
pH (viscosity solution)	5.5	8	pH
Powder Color (Visual)	Off White	-	-
Texture (Qualitative)	Free Flowing Powder	-	-
Viscosity (1%,RV@20RPM,25C)	2000	5000	cps

Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	5000	cfu
Combined Yeast and Mold (BAM)	0	1000	/g
E. coli (AOAC 988.19)	<3 MPN	-	/g
S. aureus (BAM)	Negative /10g	-	-
Salmonella - 375g (AOAC 2013.01)	Negative /375g	-	-
Total Coliforms (AOAC 966.24)	<3 MPN	-	/g

Screen Test

	Min.	Max.	
USS#100 Mesh On	0	10	%

Nutritional Data/100g

Calories	178
Total Fat (g)	0.4
Saturated Fat (g)	0.14
Trans Fat (g)	0.00
Monounsaturated Fat (g)	0.15
Polyunsaturated Fat (g)	0.08
Cholesterol (mg)	0.00
Total Carbohydrates (g)	82.00
Dietary Fiber (2016) (g)	42.00
Total Sugars (g)	0.18
Includes Added Sugars (g)	0.00
Protein (g)	4.57
Water (g)	10.00
Ash (g)	3.64
Vitamin D (mcg)	0.00
Sodium (mg)	1935.7
Calcium (mg)	25.00
Iron (mg)	1.00
Potassium (mg)	262.0

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.

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.

Shelf Life

Shelf-Life 2 years

Usage Levels

Typical Usage Level	N/A
Solubility	Cold Water Soluble
Suggested Uses	Sauces, Beverages, Relish, Bakery

Regulatory Data

CAS #	11138-66-2, 9000-30-0
INS #	415, 412
Country of Origin	Made in USA from domestic and/or imported ingredients
USDA (BE) Status	Not Bio-Engineered
United States	
FDA Regulation	21 CFR 172.695 ,184.1339
Label Declaration	Xanthan Gum, Guar Gum

Effective Date: February 14, 2024

Next Review Date: February 14, 2027

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technical specification