



Aragum® T-1998 Powder

ARAGUM® T-1998 Powder was designed for use as an emulsifier, thickener and stabilizer. It is recommended as a complete emulsifying system for preparing beverage, bakery flavor and salad dressing emulsions. Other applications include car waxes and polishes. A very versatile gum system.

Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Bland	-	
Moisture (Infrared)	0	12	%
Odor (Typical)	Nearly Odorless	-	
pH (viscosity solution)	4.5	7.5	pH
Powder Color (Visual)	Off White	-	
Texture (Qualitative)	Free Flowing Powder	-	
Viscosity (1%,RV@20RPM,25C)	1300	2000	cps

Microbiological

	Min.	Max.	
Aerobic Plate Count	0	5000	cfu/g
Salmonella - 375g	Negative /375g		
Combined Yeast and Mold	0	500	cfu/g
Total Coliforms	<3 MPN		/g
E.Coli	<3 MPN		/g

Screen Test

	Min.	Max.	
USS#80 Mesh Through	70	100	%

Nutritional Data/100g

Calories	176
Total Fat (g)	0.38
Saturated Fat (g)	0.18
Trans Fat (g)	0.00
Monounsaturated Fat (g)	0.11
Polyunsaturated Fat (g)	0.05
Cholesterol (mg)	0.00
Total Carbohydrates (g)	82.80
Dietary Fiber (2016) (g)	58.80
Total Sugars (g)	0.11
Includes Added Sugars (g)	0.00
Protein (g)	3.69
Water (g)	10.0
Ash (g)	3.78
Vitamin D (mcg)	0.00
Sodium (mg)	1183.30
Calcium (mg)	615.00
Iron (mg)	1.22
Potassium (mg)	425.28

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
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Usage Levels

Typical Usage Level	0.4% to 1.5%
Solubility	Cold Water Soluble
Suggested Uses	Beverage Emulsions, Car Waxes, Polished, Gum Tragacanth Replacer, Salad Dressings

Regulatory Data

CAS #	9000-01-5, 9000-30-0, 11138-66-2
INS #	414, 412, 415
Country of Origin	Made in USA from domestic and/or imported ingredients
USDA (BE) Status	NotBio-Engineered
United States	
FDA Regulation	21 CFR 184.1330, 184.1339, 172.695
Label Declaration	Acacia, Guar Gum, Xanthan Gum

Revision Date: March 19, 2024

Next Review Date: March 19, 2027

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