



## Caragum® 200

Caragum® 200 is a special blend of gums designed to impart viscosity when added to cold water and further boost viscosity after heating to 180° F. Caragum 200 thickens and adds body to products such as soups, sauces, and gravies. Caragum 200 is widely used to replace wheat starch in traditional sauces and replace other starches to allow for more delicate flavors to be detected.

### Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Typical Bland	-	
Moisture (Infrared)	0	15	%
Odor (Typical)	Nearly Odorless	-	
pH (viscosity solution)	4	7	pH
Powder Color (Visual)	Off White-Tan	-	
Viscosity (1.0%,82C,RV@20rpm,25C)	2500	4000	cps

### Microbiological

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

### Screen Test

	Min.	Max.	
USS#200 Mesh Through	10	50	%

### Nutritional Data/100g

Calories	179
Total Fat (g)	0.77
Saturated Fat (g)	0.23
Trans Fat (g)	0.00
Monounsaturated Fat (g)	0.32
Polyunsaturated Fat (g)	0.18
Cholesterol (mg)	0.00
Total Carbohydrates (g)	83.40
Dietary Fiber (2016) (g)	83.07
Total Sugars (g)	0.29
Includes Added Sugars (g)	0.00
Protein (g)	4.57
Water (g)	10.11
Ash (g)	0.83
Vitamin D (mcg)	0.00
Sodium (mg)	58.58
Calcium (mg)	54.00
Iron (mg)	1.84
Potassium (mg)	230.40

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	165° F
Suggested Uses	soup, sauce, locust bean gum replacer, gravies

### Regulatory Data

CAS #	9000-30-0, 9000-40-2
INS #	412, 410
Country of Origin	Made in USA from domestic and/or imported ingredients
USDA (BE) Status	Not Bio-Engineered
United States	
FDA Regulation	21 CFR 184.1339, 184.1343
Label Declaration	Guar Gum, Locust Bean Gum

Effective Date: February 27, 2024

Next Review Date: February 27, 2027

The information described above is offered solely for your consideration, investigation, and independent verification. It is up to you to decide whether and how to use this information. Ingredion Incorporated and the Ingredion group of companies make no warranty about the accuracy or completeness of the information contained above or the suitability of any of their products for your specific intended use. Furthermore, all express or implied warranties of noninfringement, merchantability, or fitness for a particular purpose are hereby disclaimed. Ingredion Incorporated and the Ingredion group of companies assume no responsibility for any liability or damages arising out of or relating to any of the foregoing.

5 Westbrook Corporate Ctr. Westchester, Illinois 60154 U.S.A. 708.551.2600	1600 – 90 Burnhamthorpe Rd., West Mississauga, Ontario L5B 0H9 Canada 905.281.7950
---	---