



Pre-Hydrated® Action Gum I 144 Powder

Pre-Hydrated® Action Gum I 144 is an excellent thickener and suspending aid for a wide range of products; from salad dressings, to gravies, to industrial applications. As a Pre-Hydrated product it is virtually dust-free (for a safer working environment) and lump-free when dispersed which results in greater productivity.

Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Bland		-
Moisture (Infrared)	0	15	%
Odor (Typical)	Typical		-
pH (viscosity solution)	5.5	7.5	pH
Powder Color (Visual)	Off White-Tan		-
Texture (Qualitative)	Free Flowing Powder		-
Viscosity (1.0%,RV@20rpm,25C)	1800	6500	cps

Microbiological

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

Screen Test

	Min.	Max.	
USS#80 Mesh On	50	100	%

Nutritional Data/100g

Calories	178
Total Fat (g)	0.43
Saturated Fat (g)	0.15
Trans Fat (g)	0.00
Monounsaturated Fat (g)	0.16
Polyunsaturated Fat (g)	0.08
Cholesterol (mg)	0.00
Total Carbohydrates (g)	82.61
Dietary Fiber (2016) (g)	46.43
Total Sugars (g)	0.20
Includes Added Sugars (g)	0.00
Protein (g)	4.54
Water (g)	10.05
Ash (g)	3.37
Vitamin D (mcg)	0.00
Sodium (mg)	1758.02
Calcium (mg)	516.07
Iron (mg)	1.56
Potassium (mg)	257.08

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, 750# 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	Salad Dressing, Relish, Sauces, Gravies, Soups

Regulatory Data

CAS #	9000-30-0, 11138-66-2
INS #	412, 415
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, 172.695
Label Declaration	Guar Gum, Xanthan Gum

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Next Review Date: February 27, 2024

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