



# Pre-Hydrated® Gum Arabic FT (ARAB PH-FT)

Pretested® Gum Arabic FT is a spray dried and agglomerated Gum Arabic. This product retains all the properties of the spray dried version. As an agglomerated powder, it is virtually dust free in the working environment and disperses without lumping even with only minimal agitation. Hydration is also faster than the spray dried powder in all but a few unique applications.

technical specification

## Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Bland		-
Moisture (Infrared)	0	13	%
Odor (Typical)	Odorless		-
pH (viscosity solution)	4	5.5	pH
Powder Color (Visual)	Off White-Tan		-
Solution Color	Lemon-Amber		-
Sulfite	None Added		-
Texture (Qualitative)	Free Flowing Powder		-
Viscosity (30.0%,LV@60rpm)	0	300	cps

## Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18)	0	1000	cfu
Combined Yeast and Mold (BAM)	0	500	/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#80 Mesh On (Vorti-Sieve)	35	85	%

## Standard

	Min.	Max.	
Acid Insoluble Ash (FCC)	< 0.5%		
Acid Insoluble Matter	< 1%		
Starch or Dextrin (FCC)	Conforms		-
Tannin Bearing Gums (FCC)	Conforms		-
Total Ash Content (FCC)	0	4	%
Total Dietary Fiber (Dry Weight Basis)	85% Minimum (Typical)		

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.. Only the currently approved list of NDC's considered by the FDA to be dietary fiber are included in the dietary fiber calculation.

\*ND – these values have not been determined.

## Certification

Kosher  
Halal

## Packaging and Storage

Storage & Handling Each container is identified with the product name and lot number. Store in cool dry place for maximum shelf life.

## Shelf Life

3 years

## Usage Levels

3% to 30%  
Typical Usage Level Cold Water Soluble  
Solubility Arabic, Confection, Soups, Tableting, Flavor  
Suggested Uses Carrier, Adhesive, Bakery Glazes, Tempura Paints, Pet Food Glaze, Binder, Cereal

## Regulatory Data

CAS #	9000-01-5
E #	414
HS Tariff #	1301.20.0000
Country of Origin	Made in USA and/or France from Imported Acacia
GMO Status	NGMO
USDA (BE) Status	Not BE
United States	
FDA Regulation	21 CFR 184.1330
Label Declaration	Gum Acacia

## Nutritional Data/100g

Calories	174.00
Total Fat (g)	0.27
Saturated Fat (g)	0.18
Trans Fat (g)	0.00
Monounsaturated Fat (g)	0.06
Polyunsaturated Fat (g)	0.00
Cholesterol (mg)	0.00
Total Carbohydrates (g)	85.00
Dietary Fiber (2016) (g)	85.00
Total Sugars (g)	0.00
Includes Added Sugars (g)	0.00
Protein (g)	0.08
Water (g)	10.00
Ash (g)	4.00
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	561
Calcium (mg)	950
Iron (mg)	2.40
Potassium (mg)	201

Date Updated: 3/4/2022

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