



# Pre-Hydrated® Ticaxan® Rapid Powder

Pre-Hydrated® Ticaxan® Rapid is xanthan gum derived from Xanthomonas campestris by a pure-culture fermentation process. Pre-Hydrated® Ticaxan® Rapid is specially processed to disperse easily and create clear solutions. Pre-Hydrated® Ticaxan® Rapid is best suited for those liquid applications with minimal agitation. For dry mix applications with sufficient solids (i.e. sugar), we recommend TICAXAN Xanthan 200 EC Powder.

technical specification

## Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Typical	-	
Moisture (Infrared)	0	15	%
Odor (Typical)	Typical	-	
pH (1.0%)	5.1	8.1	pH
Powder Color (Visual)	Off White	-	
Texture (Qualitative)	Free Flowing Powder	-	
Turbidity 0.5%	0	40	NTU
Viscosity (1.0%,KCL,LV@60rpm,25C)	1200	1800	cps

## Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	2000	cfu
Combined Yeast and Mold (BAM)	0	100	/g
E. coli (AOAC 988.19)	<3 MPN		/g
S. aureus (BAM)	<10		/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)	60	100	%

## Nutritional Data/100g

Calories	180.00
Total Fat (g)	0.08
Saturated Fat (g)	0.03
Trans Fat (g)	0.00
Monounsaturated Fat (g)	0.02
Polyunsaturated Fat (g)	0.00
Cholesterol (mg)	0.00
Total Carbohydrates (g)	80.00
Dietary Fiber (2016) (g)	0.00
Total Sugars (g)	0.00
Includes Added Sugars (g)	0.00
Protein (g)	5.00
Water (g)	10.00
Ash (g)	6.50
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	3800.00
Calcium (mg)	1080.00
Iron (mg)	1.00
Potassium (mg)	324.00

Disclaimer: Data is obtained from analytical and calculated values and is reported on an "as is" basis.

## 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 3 years

## Usage Levels

Typical Usage Level 0.05% to 0.35%  
Solubility Cold Water Soluble  
Suggested Uses Salad Dressings, Sauces, Marinades, Gravies, Low pH Solutions, High pH Solutions, Dry Mix Beverages, Relish

## Regulatory Data

CAS # 11138-66-2  
INS # 415  
HS Tariff # 3913.9  
Country of Origin Product of Austria  
GMO Status NGMO  
USDA (BE) Status Not a Bio-Engineered Food  
United States  
FDA Regulation 21 CFR 172.695  
Label Declaration Xanthan Gum

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Next Review Date: May 2, 2026

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