



Pre-Hydrated® TICAXAN® Xanthan EC

Pre-Hydrated® Ticaxan® Xanthan EC disperses more easily and hydrates more quickly than regular powder xanthan gum. These properties make it an excellent addition to sauces, dressings, and gravies. For dry mix applications, try our Ticaxan Xanthan 200. For even better dispersion and hydration characteristics, try our Pre-Hydrated Ticaxan Xanthan Rapid-3.

Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Typical Bland	-	
Moisture (Infrared)	0	15	%
Odor (Typical)	Typical Bland	-	
pH (1.0%)	5.1	8.1	pH
Powder Color (Visual)	Cream	-	
Texture (Qualitative)	Free Flowing Powder	-	
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	200	/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#40 Mesh On	10	45	%
USS#80 Mesh On	45	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)	6.5
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

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 #	111138-66-2
INS #	415
HS Tariff #	3913.90
Country of Origin	Product of China
USDA (BE) Status	Not a Bio-Engineered Food
United States	
FDA Regulation	GRAS
Label Declaration	Xanthan Gum

Date Updated: May 3, 2023

Next Review Date: May 3, 2026

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