



Ticaxan® Xanthan Pre-Hydrated

Pre-Hydrated® Ticaxan® Xanthan Powder is a xanthan gum that is widely used in food and beverage applications. Pre-Hydrated® Ticaxan® Xanthan Powder provides suspension due to its pseudoplastic rheology and improves mouthfeel, viscosity and emulsion stability in finished food applications. It is agglomerated for ease of dispersion.

For a Non-GMO project verified option, Pre-Hydrated® Ticaxan® Xanthan NGMO is available. For applications that require clear solutions, Pre-Hydrated® Ticaxan® Rapid Powder is available. For faster dispersion and hydration Pre-Hydrated® Ticaxan® Rapid-3 Powder is available.

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 (Vorti-Sieve)	10	45	%
USS#80 Mesh On (Vorti-Sieve)	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)	6.50
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
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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 #	3913.90.2015
Country of Origin	Product of Austria and/or USA
USDA (BE) Status	Not a Bio-Engineered Food
United States	
FDA Regulation	21 CFR 172.695
Label Declaration	Xanthan Gum

Date Updated: June 1, 2023

Next Review Date: June 1, 2026

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