



# TIC Pretested® Freedom Gum X-PGA/LV Powder

Extends PGA in a wide variety of applications. Works in a variety of applications ranging from salad dressings and horchata (rice-based) drinks.

## Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Bland	-	
Moisture (Infrared)	0	12	%
Odor (Typical)	Odorless	-	
pH (viscosity solution)	5	8	pH
Powder Color (Visual)	Off White	-	
Texture (Qualitative)	Free Flowing Powder	-	
Viscosity (1%,RV@20RPM,25C)	1800	4000	cps

## Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	50000	cfu
Combined Yeast and Mold (BAM)	0	200	/g
E. coli (AOAC 988.19)	<3 MPN		/g
S. aureus (BAM)	Negative /10g	-	
Salmonella - 375g (AOAC 2013.01 )	Negative /375g	-	
Total Coliforms (AOAC 966.24)	<3 MPN		/g

## Screen Test

	Min.	Max.	
USS#140 Mesh Through	50	100	%

## Nutritional Data/100g

Calories	218
Total Fat (g)	0.28
Saturated Fat (g)	0.10
Trans Fat (g)	0.00
Monounsaturated Fat (g)	0.11
Polysaturated Fat (g)	0.05
Cholesterol (mg)	0.00
Total Carbohydrates (g)	84.70
Dietary Fiber (2016) (g)	32.98
Total Sugars (g)	1.33
Includes Added Sugars (g)	1.20
Protein (g)	3.47
Water (g)	8.95
Ash (g)	3.10
Vitamin D (mcg)	0.00
Sodium (mg)	1614.99
Calcium (mg)	22.60
Iron (mg)	0.86
Potassium (mg)	203.35

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, 2,000# 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
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## Usage Levels

Typical Usage Level	N/A
Solubility	Cold Water Soluble
Suggested Uses	Alginate Replacement, Salad Dressings, Beverages, Citrus Pulp Suspension, Functional Foods

## Regulatory Data

CAS #	11138-66-2, 9000-30-0, 9050-36-6, 9005-37-2
INS #	415, 412, 405
Country of Origin	Made in USA from domestic and/or imported ingredients
USDA (BE) Status	Not Bio-Engineered
United States	
FDA Regulation	21 CFR 172.695, 184.1339 184.1444, 172.858
Label Declaration	Xanthan Gum, Guar Gum, Maltodextrin, Propylene Glycol Alginate

Effective Date: February 13, 2024

Next Review Date: February 13, 2027

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