## TIC Pretested Gum Arabic BEV-202

TIC Pretested $®$ Gum Arabic BEV-202 is a spray dried and agglomerated synergistic blend of acacia gums that have enhanced emulsifying properties. Gum Arabic BEV-202 is agglomerated without the use of additives or chemical modification; our manufacturing process creates a virtually dust-free powder that hydrates almost instantly without lumping.
Gum Arabic BEV-202 may be used in oil-in-water beverage emulsions. The Gum Arabic BEV-202 retains all the properties of the base material; Gum Arabic BEV-IOI GR.

| Chemical and Physical Properties |  |  |  |
| :---: | :---: | :---: | :---: |
|  | Min. | Max. |  |
| Flavor (Typical) | Bland |  | - |
| Moisture (Infrared) | 0 | 13 | \% |
| Odor (Typical) | Nearly Odorless |  | - |
| pH (viscosity solution) | 4.5 | 6 | pH |
| Powder Color (Visual) | Off White |  | - |
| Sediment (5\%, TC900, 5 micron) | 0 | 2.5 | SU |
| Texture (Qualitative) | Free Flowing Powder |  | - |
| Viscosity (25.0\%,LV@60rpm) | 50 | 200 | cps |
| Microbiological |  |  |  |
|  | Min. | Max. |  |
| Aerobic Plate Count (AOAC 988.18) | 0 | 5000 | cfu |
| Combined Yeast and Mold (BAM) | 0 | 500 | 1 g |
| E. coli (AO AC 988.19) S. aureus (BAM) | $\begin{aligned} & <3 \mathrm{MPN} \\ & <10 \mathrm{cfu} \end{aligned}$ |  | $\begin{aligned} & \text { /g } \\ & \lg \end{aligned}$ |
| Salmonella - 375g (AOAC 2013.01) | Negative $/ 375 \mathrm{~g}$ |  | - |
| Total Coliforms (AOAC 966.24) | <3 MPN |  | 19 |


| Screen Test |  |  |  |
| :--- | :--- | :--- | :--- |
|  | Min. | Max. | $\%$ |
| USS \#80 MESH On (Vorti-Sieve) | 35 | 85 | $\%$ |
| Standard |  |  |  |
|  | Min. | Max. |  |
| Total Ash Content (FCC) | 0 | 4 | $\%$ |

## Nutritional Data/l00g

| 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) | 0.80 |
| Total Carbohydrates (g) | 85.00 |
| Dietary Fiber (2016) (g) | 85.00 |
| Total Sugars (g) | 0.00 |
| Includes Added Sugars (g) | 0.00 |
| Protein (g) | 0.80 |
| Water $(\mathrm{g})$ | 10.00 |
| Ash (g) | 4.00 |
| Vitamin A (IU) | 0.00 |
| Vitamin D (mcg) | 0.00 |
| Vitamin C (mg) | 0.00 |
| Sodium (mg) | 561.00 |
| Calcium (mg) | 950.00 |
| Iron (mg) | 2.40 |
| Potassium (mg) | 201.00 |

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 $2 \mathrm{kCal} / \mathrm{gram}$, 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.

## Date Updated: 3/7/2022

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