## 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-101 GR.

Certification

Kosher Halal

Chemical and Physica	al Propert	ies	
2	Min.	Max.	
Flavor (Typical)	Bland		-
Moisture (Infrared)	0	13	%
Odor (Typical)	Nearly		-
	Odorless		
pH (viscosity solution)	4.5	6	pН
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	/g
E. coli (AOAC 988.19)	<3 MPN		/q
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 #80 MESH On (Vorti-Sieve)	35	85	%
Standard			
Standard	M	M	
Total Ash Contant (ECC)	Min.	Max.	%
Total Ash Content (FCC)	0	4	%
Nutritional Data/100	g		
Calories	0		174.00
Total Fat (g)			0.27
Saturated Fat (g)			0.18
Trans Fat (g) Monounsaturated Fat (g)			0.00 0.06
Polyunsaturated Fat (g)			0.00
Cholesterol (mg)			0.80
Total Carbohydrates (g)			85.00
Dietary Fiber (2016) (g) Total Sugars (g)			85.0
Includes Added S	ugars (g)		0.00 0.00
Protein (g)	0 (0)		0.80
Water (g)			10.0
Ash (g) Vitamin A (IU)			4.00
Vitamin D (mcg)			0.00
Vitamin C (mg)			0.00 0.00
Sodium (mg)			561.00
Calcium (mg)			950.00
Iron (mg) Potassium (mg)			2.40
			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 kCal / 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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Packaging and Storage Each container is identified with the product Storage & Handling name and lot number. Store in cool dry place for maximum shelf life. Shelf Life 3 years **Usage Levels** 12% to 22% Typical Usage Level Cold Water Soluble Solubility Unweighted & Weighted Beverage Suggested Uses Emulsions, Alcohol stable (up to 20% Alcohol)Emulsion **Regulatory Data** 9000-01-5 CAS # F # 414 HS Tariff # 1301.20.0000 Country of Origin Made in USA from Imported Acacia NGMO

United States	
FDA Regulation	21 CFR 184.1330
Label Declaration	Gum Acacia

Not BE

GMO Status

USDA (BE) Status

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