

# TIC Pretested® Gum Arabic FT Powder

TIC Pretested® Gum Arabic FT Powder is a spray dried gum arabic. There is a detailed Study (U. of MN) available illustrating the superior performance as encapsulation of flavor oils when using Gum Arabic FT. It is reactive with polyols used as binders in nutritional bars. Gum Arabic FT is widely used in the panning process of many confections. In combination with hydrolyzed soy protein Gum Arabic functions as a whipping and stabilizing agent for aerated confections. In bakery Gum Arabic FT is used in a bun glaze, contributing to stability, flexibility, and pliability.

**technical specification**

## Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Bland	-	
Moisture (Infrared)	0	11	%
Odor (Typical)	Odorless	-	
pH (viscosity solution)	4	5.5	pH
Powder Color (Visual)	White-Off White	-	
Solution Color	Lemon-Amber	-	
Texture (Qualitative)	Free Flowing Powder	-	
Viscosity (30.0%,LV@60rpm)	0	300	cps

## Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18)	0	500	cfu
Combined Yeast and Mold (BAM)	0	400	/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#80 Mesh Through	80	100	%

## Standard

	Min.	Max.	
Lead (FCC)	< 2 PPM	-	
Total Ash Content (FCC)	0	4	%
Total Dietary Fiber (Dry Weight Basis)	85% Minimum (Typical)	-	

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.

## 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 3% to 30%  
Solubility Cold Water Soluble  
Suggested Uses Flavor Encapsulation, Confection, Pet Food, Marshmallow, Tableting

## Regulatory Data

CAS # 9000-01-5  
  
E # 414  
HS Tariff # 1301.20.0000  
Country of Origin Made in USA and/or UK from Imported Acacia  
GMO Status NGMO  
USDA (BE) Status Not BE

United States

FDA Regulation 21 CFR 184.1330

Label Declaration Gum Acacia

## Nutritional Data/100g

Calories	174
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)	0.00
Total Carbohydrates (g)	85.00
Dietary Fiber (2016) (g)	85.0
Total Sugars (g)	0.00
Includes Added Sugars (g)	0.00
Protein (g)	0.80
Water (g)	10.0
Ash (g)	4.00
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	561
Calcium (mg)	950
Iron (mg)	2.40
Potassium (mg)	201

Date Updated: 1/21/2022

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