

# TIC Pretested® Gum Arabic Spray Dry Powder

TIC Pretested® Gum Arabic Spray Dry Powder is produced from the exudate from acacia trees. Gum Arabic Spray Dry Powder is used in flavor and beverage concentrates, typically at the ratio of 1.5 parts of Gum for 1.0 part of Oil Phase (the oil phase is the oil + any weighting agent). Stable under wide range of pH. TIC Gums offers a Pre-Hydrated® grade which is virtually dust-free for easy handling and lump-free for easy dispersion. Pre-Hydrated Gums also hydrate faster than powdered gums.

**technical specification**

## Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Bland	-	
Moisture (Infrared)	0	10	%
Odor (Typical)	Odorless	-	
Optical Rotation (1%)	-35	-25	OR
pH (viscosity solution)	4	5.5	pH
Powder Color (Visual)	White-Off White	-	
Sediment (5%, TC900, 5 micron)	0	3.1	SU
Solution Color	Lemon	-	
Texture (Qualitative)	Free Flowing Powder	-	
Viscosity (25.0%,LV@60rpm)	70	300	cps

## Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18)	0	1000	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 2003.09)	Negative /375g	-	
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.	
Total Ash Content (FCC)	0	4	%

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 3 years

## Usage Levels

Typical Usage Level 5% to 30%  
Solubility Cold Water Soluble  
Suggested Uses Weighted & Unweighted Beverage Emulsions

## Regulatory Data

CAS #	9000-01-5
E/INS #	414
HS Tariff #	1301.20.0000
Country of Origin	Made in USA from Imported Acacia
GMO Status	Non-GMO Project Verified
USDA (BE) Status	Not BE
United States	
FDA Regulation	21 CFR 184.1330
Label Declaration	Acacia

## Nutritional Data/100g

Calories	174.00
Total Fat (g)	0.36
Saturated Fat (g)	0.24
Trans Fat (g)	0.00
Monounsaturated Fat (g)	0.05
Polyunsaturated Fat (g)	0.00
Cholesterol (mg)	0.00
Total Carbohydrates (g)	84.00
Dietary Fiber (2016) (g)	84.00
Total Sugars (g)	0.00
Includes Added Sugars (g)	0.00
Protein (g)	2.38
Water (g)	10.00
Ash (g)	3.49
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	54.70
Calcium (mg)	690.00
Iron (mg)	0.80
Potassium (mg)	670.20

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Next Review Date: December 2, 2025

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