



TIC PRETESTED® Gum Guar 8/22 A Powder

A good mixture of dispersion (very little lumping) and rapid hydration. Recommended where Guar is added to liquid mixing (i.e. sauces, dairy products).

Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Typical	-	-
Moisture (Infrared)	0	15	%
Odor (Typical)	Typical	-	-
pH (viscosity solution)	5.4	7	pH
Powder Color (Visual)	Creamy White	-	-
Texture (Qualitative)	Free Flowing Powder	-	-
Viscosity (1.0%,RV@20rpm,25C)	3000	5000	cps

Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	2000	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 2013.01)	Negative /375g	-	-
Total Coliforms (AOAC 966.24)	<3 MPN	-	/g

Screen Test

	Min.	Max.	
USS#100 Mesh On	0	15	%
USS#200 Mesh Through	0	25	%

Nutritional Data/100g

Calories	175.0
Total Fat (g)	0.71
Saturated Fat (g)	0.25
Trans Fat (g)	0.00
Monounsaturated Fat (g)	0.28
Polyunsaturated Fat (g)	0.15
Cholesterol (mg)	0.00
Total Carbohydrates (g)	84.00
Dietary Fiber (2016) (g)	84.00
Total Sugars (g)	0.36
Includes Added Sugars (g)	0.00
Protein (g)	4.13
Water (g)	10.00
Ash (g)	0.77
Vitamin D (mcg)	0.00
Sodium (mg)	71.40
Calcium (mg)	50.00
Iron (mg)	2.00
Potassium (mg)	200.00

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.

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

Usage Levels

Typical Usage Level	N/A
Solubility	Cold Water Soluble
Suggested Uses	Instant Beverages, Instant Soup Mixes, Instant Cocoa, Sauces, Marinades, Gravies, Bakery Mixes, Suspension, Thickener

Regulatory Data

CAS #	9000-30-0
INS #	412
Country of Origin	Product of India and/or Pakistan
USDA (BE) Status	Not Bio-Engineered
United States	
FDA Regulation	21 CFR 184.1339
Label Declaration	Guar Gum

Effective Date: December 21, 2023

Next Review Date: December 21, 2026

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