



Locust Bean POR/A2 Powder (LOCU BEAN POR/A2)

TIC Pretested Locust Bean Gum POR/A2 has excellent freeze/thaw and water binding characteristics which make it ideal for frozen dairy products and cream cheese applications. Locust Bean Gum POR/A2 is synergistic with carrageenans and xanthan gum. Typical usage levels range from 0.1% to 0.3%. Locust Bean Gum POR/A2 is more acid tolerant than Guar Gum. Most gums that thicken are cold water soluble, but Locust Bean POR/A2 needs to be heated to 165°F in order to fully hydrate. Some processes are able to utilize the low viscosity at lower temperatures to their advantage.

technical specification

Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Typical Bland	-	
Moisture (Infrared)	0	14	%
Odor (Typical)	Nearly Odorless	-	
pH (viscosity solution)	4.5	7	pH
Powder Color (Visual)	Off White	-	
Texture (Qualitative)	Free Flowing Powder	-	
Viscosity (1.0%,IPA,82C,RV@20rpm,25C)	2700	3600	cps

Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	5000	cfu
Combined Yeast and Mold (BAM)	0	1000	/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	40	%
USS#270 Mesh Through	5	30	%

Standard

	Min.	Max.	
Acid Insoluble Matter (FCC)	0	4	%
Arsenic (FCC)	0	3	ppm
Galactomannan (FCC)	75	100	%
Heavy Metal (FCC)	0	20	ppm
Lead (FCC)	0	2	ppm
Locust Bean ID - A (FCC/USP)	Opalescent, Slightly	-	
Locust Bean ID - B (FCC)	Appreciable Increase	-	
Protein Content (FCC)	0	7	%
Starch (FCC/USP)	Negative	-	
Total Ash Content (FCC)	0	1.2	%

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

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 0.15% to 0.75%
Solubility 165° F
Suggested Uses Cream Cheese, Dairy Applications, Functional Foods

Regulatory Data

CAS # 9000-40-2
INS # 410
HS Tariff # 1302.32.0040
Country of Origin Product of Spain and/or Italy and/or Morocco
USDA (BE) Status Not BE
FDA Regulation 21 CFR 184.1343
Label Declaration Locust Bean Gum

Nutritional Data/100g

Calories	171.00
Total Fat (g)	1.00
Saturated Fat (g)	0.00
Trans Fat (g)	0.00
Monounsaturated Fat (g)	0.44
Polyunsaturated Fat (g)	0.28
Cholesterol (mg)	0.00
Total Carbohydrates (g)	80.00
Dietary Fiber (2016) (g)	79.00
Total Sugars (g)	1.00
Includes Added Sugars (g)	0.00
Protein (g)	0.00
Water (g)	10.00
Ash (g)	9.00
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	13.00
Calcium (mg)	70.00
Iron (mg)	1.20
Potassium (mg)	300.00

Date Updated: 9/12/2022

Next Review: 9/12/2025

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