



TIC Pretested Locust Bean Gum POR/A (LOCU BEAN POR/A)

38930902

Using a process which eliminates the dark seeds, this grade of Locust Bean Gum is both higher in viscosity and with fewer specks than typical Locust Bean Gum. Locust Bean Gum has excellent freeze/thaw and water binding characteristics which make it ideal for frozen dairy products and cream cheese applications. TIC GUMS has developed proven replacements, formulated when pricing for Locust Bean Gum rose.

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)	Creamy White	-	
Texture (Qualitative)	Free Flowing Powder	-	
Viscosity (1.0%.IPA,82C,RV@20rpm,25C)	2800	4000	cps

Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	5000	cfu
Combined Yeast and Mold (BAM)	0	500	/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	35	%

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	5	ppm
Loss on Drying (FCC)	0	14	%
Protein Content (FCC)	0	7	%
Starch (FCC/USP)	Negative	-	
Total Ash Content (FCC)	0	1.2	%

Nutritional Data/100g

Calories	196
Total Fat (g)	1.02
Saturated Fat (g)	0.17
Trans Fat (g)	0.00
Monounsaturated Fat (g)	0.47
Polyunsaturated Fat (g)	0.29
Cholesterol (mg)	0.00
Total Carbohydrates (g)	81.00
Dietary Fiber (2016) (g)	79.36
Total Sugars (g)	0.00
Includes Added Sugars (g)	0.00
Protein (g)	6.32
Water (g)	10.57
Ash (g)	1.09
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	7.30
Calcium (mg)	80.00
Iron (mg)	1.00
Potassium (mg)	352.00

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.
Minimum Qty	50.00 lb

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, Baking Ingredients & Mixes, Bread & Bread Products, Ice Cream, Frozen Desserts, Ready Meals

Regulatory Data

CAS #	9000-40-2
E #	410
HS Tariff #	1302.32.0040
Country of Origin	Product of Spain and/or Italy
GMO Status	NGMO
USDA (BE) Status	Not BE
United States	Approved for use in USA
FDA Regulation	21 CFR 184.1343
Label Declaration	Locust Bean Gum
Canada	Approved for use in Canada
FDR Regulation	FDR B.16.100 Food Additives Table IV
Label Declaration	Locust Bean Gum
Food Chemicals Codex (FCC)	Compliant with FCC specifications for identification and purity (FCC 12 Supplement 1)

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.

The information described above is offered solely for your consideration, investigation, and independent verification. It is up to you to decide whether and how to use this information. Ingredion Incorporated and the Ingredion group of companies make no warranty about the accuracy or completeness of the information contained above or the suitability of any of their products for your specific intended use. Furthermore, all express or implied warranties of noninfringement, merchantability, or fitness for a particular purpose are hereby disclaimed. Ingredion Incorporated and the Ingredion group of companies assume no responsibility for any liability or damages arising out of or relating to any of the foregoing.

5 Westbrook Corporate Ctr. Westchester, Illinois 60154 U.S.A. 708.551.2600	1600 – 90 Burnhamthorpe Rd., West Mississauga, Ontario L5B 0H9 Canada 905.281.7950
---	---