## TIC Pretested Tara Gum 100

TIC Pretested® Tara Gum 100 is a galactomannan like locust bean gum and guar gum and finds similar uses such as imparting thickness and a smooth creamy mouthfeel to dairy products, soups, and sauces.

Chemical and Physical Properties			
Elavor (Typical)	<b>Min.</b> Bland	Max.	
Flavor (Typical) Moisture (Infrared)	0	12	- %
Odor (Typical)	Typical Bland	12	-
pH (viscosity solution)	4.6	7	pН
Powder Color (Visual)	Tan		-
Texture (Qualitative)	Free Flowing Powder		-
Viscosity	4650	6550	cps
(1.0%,IPA,82C,RV@20rpm,25C)			
Viscosity (1.0%,RV@20rpm,25C)	3500	5200	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)	Negative /10g		-
Salmonella - 375g (AOAC 2013.01 )	Negative /375g		-
Total Coliforms (AOAC 966.24)	<3 MPN		/g
Screen Test			
	Min.	Max.	
USS#100 Mesh Through	95	100	%
USS#270 Mesh Through	10	100	%
Nutritional Data/100g			
Calories Total Fat (g) Saturated Fat (g) Trans Fat (g) Monounsaturated Fat (g) Polyunsaturated Fat (g) Cholesterol (mg) Total Carbohydrates (g) Dietary Fiber (2016) (g) Total Sugars (g) Includes Added Sug	gars (g)		190 0.65 0.13 0.00 N/A N/A 0.00 87.14 0.00 0.00 0.00
Protein (g)			2.47
Water (g) Ash (g)			7.73 0.71
Vitamin D (mcg)			0.71
Sodium (mg)			0.79
Calcium (mg) Iron (mg)			520.00
Potassium (mg)			0.00 326.00
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 50# Bags, 2,000# per pallet Standard Packing 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 Partially cold water soluble; for full hydration Solubility heat to 165 F Suggested Uses locust bean replacer, dairy **Regulatory Data** 39300-88-4 CAS # INS # 417 Country of Origin Product of Peru Not Bio-Engineered USDA (BE) Status United States GRAS FDA Regulation Label Declaration Tara gum

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## Next Review Date: February 27, 2027

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