

**TICAMULSION® 3020 (TMUL 3020)**

TICAmulsion® 3020 uses patented technology to improve upon the natural emulsifying capabilities of Gum Acacia. This product has FEMA GRAS approval for flavoring compounds and is self-affirmed GRAS. For a full list of approved countries and approved uses in addition to flavoring, contact your customer service representative. TICAmulsion 3020 provides excellent stability in beverage and flavor emulsions containing 20% or more oil. TICAmulsion 3020 is cold water soluble.

Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Characteristic	-	
Mean Particle Size "D90" - Malvern TMUL 3020	0	0.42	microns
Moisture (Infrared)	0	12	%
Odor (Typical)	Characteristic	-	
Particle Size "D" - Malvern TMUL 3020	0	0.24	microns
pH (viscosity solution)	4.5	7	pH
Powder Color (Visual)	Cream-Light Tan	-	
Texture (Qualitative)	Free Flowing Powder	-	
Viscosity (25.0%,LV@60rpm)	50	300	cps

Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18)	0	2000	cfu
Combined Yeast and Mold (BAM)	0	300	/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#80 Mesh Through	60	100	%

Nutritional Data/100g

Calories	190.40
Total Fat (g)	1.60
Saturated Fat (g)	0.15
Trans Fat (g)	0.02
Monounsaturated Fat (g)	0.07
Polyunsaturated Fat (g)	0.05
Cholesterol (mg)	0.80
Total Carbohydrates (g)	84.07
Dietary Fiber (2016) (g)	0.00
Total Sugars (g)	0.35
Includes Added Sugars (g)	0.00
Protein (g)	1.80
Water (g)	9.64
Ash (g)	4.22
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	371.91
Calcium (mg)	879.37
Iron (mg)	0.86
Potassium (mg)	438.45

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, 750# 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
Lead Time	15 business days

Usage Levels

Typical Usage Level	11% to 15%
Solubility	Cold Water Soluble
Suggested Uses	Beverage Emulsions, Flavor Emulsions, Gum Arabic

Regulatory Data

CAS #	455885-22-0, 9000-01-5
E #	423, 414
HS Tariff #	2106.9
Country of Origin	Made in USA from Imported Acacia
GMO Status	NGMO
USDA (BE) Status	Not BE
United States	
FDA Regulation	Self Affirmed GRAS, 184.1330
Label Declaration	Modified Gum Acacia, Gum Acacia

Date Updated: 12/2/2020

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