



TICAMULSION® A-2010 Powder

TICAmulsion® A-2010 Powder uses patented technology to improve upon the natural emulsifying capabilities of Gum Acacia. The base material is the commonly available grade of Gum Arabic, grown throughout Africa in abundant quantities, providing users with relief from the periodic shortages of the other grades of Gum Arabic. 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 A-2010 provides excellent stability in beverage and flavor emulsions containing 20% or more oil. TICAmulsion A-2010 is cold water soluble. If your process includes pasteurization or other high heat steps, perform these prior to adding TICAmulsion A-2010 to your emulsion.

Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Characteristic		-
Moisture (Infrared)	0	10	%
Odor (Typical)	Characteristic		-
pH (5.0%)	4.5	6.5	pH
Powder Color (Visual)	Cream-Light Tan		-
Sediment (5%, TC900, 5 micron)	0	2.5	SU
Texture (Qualitative)	Free Flowing Powder		-

Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18)	0	1000	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 989.11)	0	9	/g

Screen Test

	Min.	Max.	
USS #80 MESH On (Vorti-Sieve)	30	85	%

Nutritional Data/100g

Calories	191.11
Total Fat (g)	2.75
Saturated Fat (g)	0.13
Trans Fat (g)	2.24
Monounsaturated Fat (g)	0.24
Polyunsaturated Fat (g)	0.05
Cholesterol (mg)	0.0
Total Carbohydrates (g)	81.21
Dietary Fiber (2016) (g)	0.00
Total Sugars (g)	0.35
Includes Added Sugars (g)	0.00
Protein (g)	0.81
Water (g)	7.50
Ash (g)	7.73
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	722.00
Calcium (mg)	69.00
Iron (mg)	1.30
Potassium (mg)	2830.00

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	45# Bags, 900# per pallet (5 layers)
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	10-12%
Solubility	Cold Water Soluble
Suggested Uses	Beverage Emulsions, Flavor Emulsions

Regulatory Data

CAS #	455885-22-0
INS #	423
Country of Origin	Made in USA from Imported Acacia
GMO Status	NGMO
USDA (BE) Status	Not a Bio-Engineered Food
United States	
FDA Regulation	GRN. 247 - Modified Acacia
Label Declaration	Modified Gum Acacia

technical specification