



TICorganic® Arabic Spray Dry (OG ARAB SD)

TIC GUMS is leading the way to bring Certified Organic Hydrocolloids to market. This product provides excellent emulsification properties in spray dried flavors, flavor emulsions, confection coatings and binders. TICorganic Arabic Spray Dry Powder may also be used to replace Corn Syrup and High Fructose Corn Syrup as binders and viscosifiers in some applications.

Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Bland	-	
Moisture (Infrared)	0	10	%
Odor (Typical)	Odorless	-	
Optical Rotation (1%)	-35	-25	OR
pH (viscosity solution)	4	5.5	pH
Powder Color (Visual)	White-Off White	-	
Solution Color	Lemon	-	
Texture (Qualitative)	Free Flowing Powder	-	
Viscosity (25.0%,LV@60rpm)	0	300	cps

Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18)	0	1000	cfu
Combined Yeast and Mold (BAM)	0	200/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	80	100	%

Standard

	Min.	Max.	
Total Ash Content (USP)	0	4	%

Nutritional Data/100g

Calories	174.00
Total Fat (g)	0.36
Saturated Fat (g)	0.24
Trans Fat (g)	0.00
Monounsaturated Fat (g)	0.05
Polyunsaturated Fat (g)	0.00
Cholesterol (mg)	0.00
Total Carbohydrates (g)	84.00
Dietary Fiber (2016) (g)	84.00
Total Sugars (g)	0.00
Includes Added Sugars (g)	0.00
Protein (g)	2.38
Water (g)	10.00
Ash (g)	3.49
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	54.70
Calcium (mg)	690.00
Iron (mg)	0.80
Potassium (mg)	670.00

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., 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

3 years

Usage Levels

Typical Usage Level	0.5% to 30%
Solubility	Cold Water Soluble
Suggested Uses	Organic Foods, Flavors, Confections, Binder, Film Former, Functional Foods, Organic Flavors, Sports Nutrition, Sports Powders

Regulatory Data

CAS #	9000-01-5
Organic Status	100% Organic
E #	414
HS Tariff #	1301.20.0000
Country of Origin	Made in USA from Imported Acacia
GMO Status	Non-GMO Project Verified
USDA (BE) Status	Not considered Bio-Engineered

United States	
FDA Regulation	21 CFR 184.1330
Label Declaration	Organic Gum Acacia

Last Update: 7/26/2022

Next Review Date: 7/26/2025

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