



TICorganic CARAGUM 200 (OG CARA 200)

TICorganic® Caragum® 200 is a special blend of certified organic gums that is designed to impart viscosity when added to cold water and further boost viscosity after heating to 180° F. TICorganic Caragum 200 is an all-natural* gum system that can replace starch in soups, sauces, and gravies.

technical specification

Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Bland		-
Moisture (Infrared)	0	15	%
Odor (Typical)	Odorless		-
pH (1.0%)	5	7	pH
Powder Color (Visual)	Off White		-
Viscosity (1.0%,IPA,82C,RV@20rpm,25C)	2500	6500	cps

Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	10000	cfu
Combined Yeast and Mold (BAM)	0	1000	/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	10	%

Nutritional Data/100g

Calories	192.04
Total Fat (g)	0.76
Saturated Fat (g)	0.28
Trans Fat (g)	0.03
Monounsaturated Fat (g)	0.24
Polyunsaturated Fat (g)	0.12
Cholesterol (mg)	0.00
Total Carbohydrates (g)	81.60
Dietary Fiber (2016) (g)	81.40
Total Sugars (g)	0.20
Includes Added Sugars (g)	0.00
Protein (g)	5.40
Water (g)	11.20
Ash (g)	1.04
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	282.60
Calcium (mg)	58.00
Iron (mg)	24.24
Potassium (mg)	340.00

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.
Minimum Qty	50.00 lb

Shelf Life

Shelf-Life	2 years
Lead Time	Stock Product

Usage Levels

Typical Usage Level	0.15% to 1.25%
Solubility	165° F for full hydration
Suggested Uses	saucers, organic, culinary, soup

Regulatory Data

CAS #	9000-30-0, 9000-40-2
Organic Status	100% Organic
E #	412, 410
HS Tariff #	2106.90.9998
Country of Origin	Made in USA from Domestic and/or Imported ingredients
GMO Status	Non-GMO Project Verified
USDA (BE) Status	Not BE
United States	
FDA Regulation	21 CFR 184.1339, 184.1343
Label Declaration	Organic Guar Gum, Organic Locust Bean Gum

Date Updated: 12/2/2020

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