

TICorganic[®] Gum Arabic SF POWDER

TICorganic® Gum Arabic SF is designed for applications of Gum Arabic where color is not critical. Gum Arabic SF gives a light brown to deep brown color depending on concentration or usage level.

Chemical and Physical Properties			
2	Min.	Max.	
Flavor (Typical)	Typical Bland		-
Moisture (Infrared)	0	10	%
Odor (Typical)	Odorless		-
pH (viscosity solution)	4.1	4.9	ρН
Powder Color (Visual)	Brown		-
Texture (Qualitative)	Free Flowing Powder		-
Viscosity (25.0%,LV@60rpm)	50	150	cps
Microbiological			
-	Min.	Max.	
Aerobic Plate Count (AOAC 988.18)	0	5000	cfu
Combined Yeast and Mold (BAM)	0	500	/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#140 Mesh Through	70	100	%
Standard			
	Min.	Max.	
Total Dietary Fiber (Dry Weight Basis) 85% Minimum (Typical)		-
Nutritional Data/100g			
Calories			174.00
			174.00

174.00 Total Fat (g) 0.27 Saturated Fat (g) 0.18 Trans Fat (g) 0.00 Monounsaturated Fat (g) 0.06 Polyunsaturated Fat (g) Cholesterol (mg) 0.00 Total Carbohydrates (g) 85.00 Dietary Fiber (2016) (g) Total Sugars (g) 85.0 0.00 Includes Added Sugars (g) 0.00 Protein (g) 0.80 Water (g) Ash (g) 10.00 4.00 Vitamin A (IU) 0.00 Vitamin D (mcg) 0.00 Vitamin C (mg) 0.00 Sodium (mg) 561.00 Calcium (mg) 950.00 Iron (mg) 2.40 Potassium (mg) 201.00

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.

Date Updated: 7/17/2022

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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

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

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 BE
United States	
FDA Regulation	21 CFR 184.1330

Label Declaration Organic Gum Acacia

www.ingredion.us