



Ingredion™

38930906

TICorganic® Locust Bean Gum Powder

TICorganic® Locust Bean Gum Powder is available to thicken gravies, sauces dairy products. TICorganic Locust Bean Gum will disperse in cold water and partially swell, but typically requires heating to 165 F in order to fully hydrate. Higher temperatures may be required where there is little free water available. TICorganic Locust Bean Gum Powder provides excellent freeze/thaw stability characteristics, is compatible with starches and guar gum.

technical specification

Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Typical Bland	-	
Moisture (Infrared)	0	14	%
Odor (Typical)	Nearly Odorless	-	
pH (viscosity solution)	5.0	7.0	pH
Powder Color (Visual)	Off White	-	
Texture (Qualitative)	Free Flowing Powder	-	
Viscosity (1.0%,IPA,82C,RV@20rpm,25C)	2700	3600	cps

Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	1000	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#100 Mesh Through	40	100	%
USS#270 Mesh Through	5	30	%

Standard

	Min.	Max.	
Arsenic FCC	< 3 PPM	-	
Heavy Metals (FCC)	NMT 20 PPM	-	
Lead (FCC)	< 2 PPM	-	
Oil/Fat	0	2	%

Nutritional Data/100g

Calories	199.00
Total Fat (g)	1.00
Saturated Fat (g)	0.00
Trans Fat (g)	0.00
Monounsaturated Fat (g)	0.00
Polyunsaturated Fat (g)	0.00
Cholesterol (mg)	0.00
Total Carbohydrates (g)	80.00
Dietary Fiber (2016) (g)	79.00
Total Sugars (g)	1.00
Includes Added Sugars (g)	0.00
Protein (g)	7.00
Water (g)	10.80
Ash (g)	1.20
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	13.00
Calcium (mg)	70.00
Iron (mg)	1.20
Potassium (mg)	300.00

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.

Effective Date: April 6, 2023

Next Review Date: April 6, 2026

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Certification

Kosher
Halal

Packaging and Storage

Standard Packing	55# Bags, 2,200# 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 2 years

Usage Levels

Typical Usage Level	0.15% to 0.75%
Solubility	165° F
Suggested Uses	Sauces, gravies, dairy products, Sports Nutrition, Sports Protein RTD, Ice Cream, Frozen Dessert

Regulatory Data

CAS #	9000-40-2
Organic Status	100% Organic
INS #	410
HS Tariff #	1302.32.0040
Country of Origin	Product of Italy and/or Spain
GMO Status	Non-GMO Project Verified
USDA (BE) Status	Not Bio-Engineered

United States	
FDA Regulation	21 CFR 184.1343
Label Declaration	Organic locust bean gum