technical specification

TICORGANIC® LOCUST BEAN GUM POWDER 38930906

Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Typical Bland		-
Moisture (Infrared)		14	%
Odor (Typical)	Nearly Odorless		-
pH (viscosity solution)	5	7	pH
Powder Color (Visual)	Off White		-
Texture (Qualitative)	Free Flowing - Powder		-
Viscosity (1%,IPA,RV@20rpm)	2700	3600	cps

Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 966.23)	0	1000	cfu/g
Total Coliforms (AOAC 966.24)		<3 MPN	/g
E. coli (AOAC 988.19)		<3 MPN	/g
Salmonella-375g (AOAC 2003.09)		Negative/375g	-
Combined Yeast & Mold (BAM)	0	500	cfu/g
S. aureus (BAM)		<10	cfu/g

Screen Test

	Min.	Max.	
USS#100 Mesh Through	40	100	%
USS#270 Mesh Through	5	30	%

Standard

Arsenic (FCC)		<3	ppm
Heavy Metals (FCC)		<20	ppm
Lead (FCC)		<2	ppm
Oil/Fat		2	%

Nutritional Data/100g

Calories	199.00
Total Fat (g)	1.00
Saturated Fat (g)	0.00
Trans 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
Ash (g)	1.20
Vitamin D (mcg)	0.00
Sodium (mg)	13.00
Calcium (mg)	70.00
Iron (mg)	1.20
Potassium (mg)	300.00

Data is obtained from analytical and calculated values and is reported on an "as is" basis. In accordance with the 2016 USA FDA Nutrition Facts Label regulations all 'non-digestible carbohydrates' (NDC's) have been calculated as 2 kCal / gram, opposed to 4 kCal.

Certification(s)

Halal
Kosher
Non-GMO Project Verified
100% Organic

Packaging and Storage

Product should be stored in a clean, dry area at ambient temperature and away from heavily aromatic material.

Shelf Life

The best before date for TICORGANIC® LOCUST BEAN GUM POWDER is 24 months from the date of manufacture.

Recommended Usage Rate

0.15% to 0.75%

Regulatory Data

United States

Labeling	Organic Locust Bean Gum
FDA Regulation	21 CFR 184.1343
USDA Bio-Engineered (BE) Status	Not Bio-Engineered

Other

Food Chemicals Codex (FCC) Compliant	Yes

Features and Benefits

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.

Scan for Legal Disclaimer

Effective Date: November 05, 2025 Next Review Date: November 05, 2028

While the provider may from time to time offer recommendations or advice with respect to its products and solutions, that information, including the information described above in this document, is offered solely for the recipient's consideration, investigation, and independent verification. It is the recipient's responsibility to comply with all applicable local regulations in respect of the end product in which the samples are used.

5 Westbrook Corporate Ctr.
Westchester, Illinois 60154
U.S.A.
708.551.2600

1600 – 90 Burnhamthorpe Rd.,
West Mississauga, Ontario L5B
0H9 Canada
905.281.7950

www.ingredion.us