



TICorganic® Saladizer® 100

TICorganic® Saladizer® 100 is a 100% certified organic gum blend designed to stabilize salad dressings, marinades, and sauces. TICorganic Saladizer® 100 imparts a creamy mouthfeel, suspends spices, thickens, and emulsifies the system. It replaces the need for Xanthan gum and/ or PGA in organically labeled products.

Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Typical Bland	-	
Moisture (Infrared)	0	10	%
Odor (Typical)	Characteristic	-	
pH (viscosity solution)	4	6	pH
Powder Color (Visual)	Cream	-	
Texture (Qualitative)	Free Flowing Powder	-	
Viscosity (1.0%,RV@20rpm,25C)	0	150	cps

Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	2000	cfu
Combined Yeast and Mold (BAM)	0	100	/g
Salmonella - 375g (AOAC 2013.01)	Negative /375g	-	-
Total Coliforms (AOAC 966.24)	<3 MPN	-	/g

Screen Test

	Min.	Max.	
USS#80 Mesh On	0	15	%

Nutritional Data/100g

Calories	174.33
Total Fat (g)	0.48
Saturated Fat (g)	0.24
Trans Fat (g)	0.00
Monounsaturated Fat (g)	0.13
Polyunsaturated Fat (g)	0.05
Cholesterol (mg)	0.00
Total Carbohydrates (g)	84.00
Dietary Fiber (2016) (g)	84.00
Total Sugars (g)	0.12
Includes Added Sugars (g)	0.00
Protein (g)	2.96
Water (g)	10.0
Ash (g)	2.59
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	60.21
Calcium (mg)	478.80
Iron (mg)	1.20
Potassium (mg)	514.90

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.

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 2 years

Usage Levels

Typical Usage Level	0.6 - 1.0%
Solubility	Cold Water Soluble
Suggested Uses	salad dressing, sauce, marinades

Regulatory Data

CAS #	9000-01-5, 9000-30-0
Organic Status	100% Organic
INS #	414, 412
HS Tariff #	2106.90
Country of Origin	Made in USA from domestic and/or imported ingredients
GMO Status	Non-GMO Project Verified
USDA (BE) Status	Not Bio-Engineered
United States	
FDA Regulation	21 CFR 184.1330, 184.1339
Label Declaration	Organic Gum Acacia, Organic Guar Gum

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Next Review Date: January 23, 2026

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