

**TICorganic® Stabilizer ICE-200 (OG STAB ICE-200)**

TICorganic® Stabilizer ICE-200 is a blend of certified organic gums that improves mouthfeel, prevents ice crystallization, and provides freeze/thaw stability to water ices and similar applications. TICorganic Stabilizer ICE-200 is stable during pasteurization or UHT processes.

**Chemical and Physical Properties**

	Min.	Max.	
Flavor (Typical)	Bland	-	
Moisture (Infrared)	0	12	%
Odor (Typical)	Nearly Odorless	-	
pH (viscosity solution)	4	7	pH
Powder Color (Visual)	Off White	-	
Texture (Qualitative)	Free Flowing Powder	-	
Viscosity (1.0%,IPA,82C,RV@20rpm,25C)	400	1200	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 Through	80	100	%

**Nutritional Data/100g**

Calories	188.23
Total Fat (g)	0.46
Saturated Fat (g)	0.18
Trans Fat (g)	0.02
Monounsaturated Fat (g)	0.17
Polysaturated Fat (g)	0.10
Cholesterol (mg)	0.80
Total Carbohydrates (g)	85.30
Dietary Fiber (2016) (g)	50.21
Total Sugars (g)	0.56
Includes Added Sugars (g)	0.00
Protein (g)	3.10
Water (g)	9.40
Ash (g)	1.74
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	41.80
Calcium (mg)	305.20
Iron (mg)	1.20
Potassium (mg)	382.80

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	0.2-0.4%
Solubility	Cold Water Soluble
Suggested Uses	Water Ice, Sherbet, Liquid Pops

**Regulatory Data**

CAS #	9000-30-0, 9000-01-5
Organic Status	100% Organic
E #	412, 414
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, 184.1330
Label Declaration	Organic Guar Gum, Organic Gum Acacia

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