



# Ticagel® Bind-KX EC (TGEL BND-KX-EC)

Ticagel® Bind-KX EC is a synergistic blend of gums used in the production of gelled products or to increase suspension in beverages and sauces. When used at a 1.5 - 2.0% level, this product forms a very elastic gel that has excellent tensile strength as well as cohesive and adhesive properties. At this concentration, its solution still flows and is pourable, making it easily moldable into a smooth gel. For most beverage and sauce applications, usage levels range from 0.03-0.10%. For soya milk applications, usage levels range from 0.025-0.030%.

technical specification

## Chemical and Physical Properties

	Min.	Max.	
Moisture (Infrared)	0	12	%
Odor (Typical)	Characteristic	-	
pH (1.0%)	5	8	pH
Powder Color (Visual)	Cream	-	
Texture (Qualitative)	Free Flowing Powder	-	
Viscosity (0.5%,RV@20rpm,25C)	700	2500	cps

## Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	5000	cfu
Combined Yeast and Mold (BAM)	0	200	/g
E. coli (AOAC 988.19)	<3 MPN	-	/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	10	%

## Nutritional Data/100g

Calories	180.20
Total Fat (g)	0.00
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)	81.70
Dietary Fiber (2016) (g)	45.20
Total Sugars (g)	0.00
Includes Added Sugars (g)	0.00
Protein (g)	4.20
Water (g)	7.90
Ash (g)	6.20
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	503.65
Calcium (mg)	1400.00
Iron (mg)	1.00
Potassium (mg)	25.00

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.

## 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

## Usage Levels

Typical Usage Level 0.3-2.0%  
Solubility Partially cold water soluble  
Suggested Uses gel, binder, vegetarian patties

## Regulatory Data

CAS # 11138-66-2, 37220-17-0  
E # 425, 415  
HS Tariff # 2106.90.9998  
Country of Origin Made in USA from Domestic and/or Imported ingredients  
GMO Status NGMO  
USDA (BE) Status Not BE  
United States  
FDA Regulation 21 CFR NA, GRAS  
Label Declaration Konjac, Xanthan gum

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