

**Ticagel® Gellan DP NGMO (GELLAN DP NGMO)**

Ticagel® Gellan DP NGMO is a Non-GMO Project Verified high acyl gellan for elastic fluid gels in applications containing dairy protein. At low usage levels (0.02-0.03%) it stabilizes dairy beverages by suspending particulates and preventing separation.

Chemical and Physical Properties

	Min.	Max.	
Moisture (Infrared)	0	15	%
pH (viscosity solution)	4	7	pH
Powder Color (Visual)	Off White	-	
Texture (Qualitative)	Free Flowing Powder	-	
Viscosity (0.25%,RV@20rpm,25C)	3900	7300	cps

Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	10000	cfu
Combined Yeast and Mold (BAM)	0	500	/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#60 Mesh Through	88	100	%

Nutritional Data/100g

Calories	210.00
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)	85.00
Dietary Fiber (2016) (g)	0.00
Total Sugars (g)	0.00
Includes Added Sugars (g)	0.00
Protein (g)	10.00
Water (g)	5.00
Ash (g)	0.00
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	1000.00
Calcium (mg)	0.00
Iron (mg)	0.00
Potassium (mg)	200.00

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	44# Cartons, 1,584# 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	44.00 lb

Shelf Life

Shelf-Life	2 years
Lead Time	8 business days

Usage Levels

Typical Usage Level	0.02% to 0.03%
Solubility	For complete hydration, heat to 180°F or higher
Suggested Uses	UHT protein beverages

Regulatory Data

CAS #	71010-52-1
E #	418
HS Tariff #	3913.9
Country of Origin	Product of China
GMO Status	Non-GMO Project Verified
USDA (BE) Status	Not BE
United States	
FDA Regulation	(EU) No 231/2012
Label Declaration	Gellan Gum

Date Updated: 12/2/2020

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