

**Ticagel® Gellan HS (TGEL GELLAN HSWF)**

Ticagel® Gellan HS is a high acyl gellan that forms elastic fluid gels in plant-based protein beverages like soy and almond milk. At low usage levels (0.02-0.03%), it stabilizes 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)	7.00
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	NGMO
USDA (BE) Status	Not BE
United States	
FDA Regulation	(EU) No 231/2012
Label Declaration	Gellan Gum

Date Updated: 12/2/2020

The information described above is offered solely for your consideration, investigation, and independent verification. It is up to you to decide whether and how to use this information. Ingredion Incorporated and the Ingredion group of companies make no warranty about the accuracy or completeness of the information contained above or the suitability of any of their products for your specific intended use. Furthermore, all express or implied warranties of noninfringement, merchantability, or fitness for a particular purpose are hereby disclaimed. Ingredion Incorporated and the Ingredion group of companies assume no responsibility for any liability or damages arising out of or relating to any of the foregoing.

The INGREDION mark and logo are trademarks of the Ingredion group of companies. All rights reserved. All contents copyright © 2020.

5 Westbrook Corporate Ctr. 1600 – 90 Burnhamthorpe Rd.,
Westchester, Illinois 60154 West Mississauga, Ontario L5B
U.S.A. 0H9 Canada
708.551.2600 905.281.7950

www.ingredion.us