



Ticaloid® Acacia MAX

Ticaloid® Acacia MAX, high performance emulsifier, is gum acacia recommended for liquid flavor, beverage, and color emulsions. Ticaloid Acacia MAX provides emulsification in finished food applications. It is a high-performance emulsifying gum acacia that stabilizes high oil loads even when used at reduced usage levels. It is Non-GMO and plant-based.

Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Typical Bland	-	
Moisture (Infrared)	0	10	%
Odor (Typical)	Typical Bland	-	
Optical Rotation (1%)	-35	-25	OR
pH (viscosity solution)	4.0	5.5	pH
Powder Color (Visual)	Light Brown	-	
Sediment (5%, TC900, 5 micron)	0	3.1	SU
Solution Color	Lemon-Amber	-	
Texture (Qualitative)	Free Flowing Powder	-	
Viscosity (25.0%,LV@60rpm)	0	1000	cps

Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18)	0	1000	cfu
Combined Yeast and Mold (BAM)	0	200	/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#80 Mesh Through	80	100	%

Standard

	Min.	Max.	
Total Ash Content (FCC)	0	4	%

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.

Nutritional Data/100g

Calories	174
Total Fat (g)	0.36
Saturated Fat (g)	0.24
Trans Fat (g)	0.00
Monounsaturated Fat (g)	0.05
Polyunsaturated Fat (g)	0.00
Cholesterol (mg)	0.00
Total Carbohydrates (g)	84.00
Dietary Fiber (2016) (g)	84.0
Total Sugars (g)	0.00
Includes Added Sugars (g)	0.00
Protein (g)	2.38
Water (g)	10.0
Ash (g)	3.49
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	54.7
Calcium (mg)	690
Iron (mg)	0.80
Potassium (mg)	670

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 3 years

Usage Levels

Typical Usage Level	0.1% to 20.0%
Solubility	Cold Water Soluble
Suggested Uses	liquid flavor, beverage, color emulsions

Regulatory Data

CAS #	9000-01-5
E #	414
HS Tariff #	1301.20
Country of Origin	Made in USA from Imported Acacia
GMO Status	NGMO
USDA (BE) Status	Not Bio-Engineered

United States

FDA Regulation	21 CFR 184.1330
Label Declaration	Acacia

Date Updated: November 22, 2022

Next Review Date: November 22, 2025

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