

**Ticaxan® Xanthan 200 EC**

Ticaxan® Xanthan 200 EC is a high molecular weight glucomannan gum which is derived from *Xanthomonas campestris* by a pure-culture fermentation process. The unique physical properties of Ticaxan® Xanthan 200 EC include pseudoplasticity, heat and pH stability, and high viscosity. It is used by the food industry as an all-purpose stabilizer, thickener and processing aid. Ticaxan® Xanthan 200 EC is fine mesh product suitable for dry mix applications.

**Chemical and Physical Properties**

	Min.	Max.	
Flavor (Typical)	Typical Bland	-	
Moisture (Infrared)	0	14	%
Odor (Typical)	Characteristic	-	
pH (1.0%)	6	8	pH
Powder Color (Visual)	Off White-Tan	-	
Texture (Qualitative)	Free Flowing Powder	-	
Viscosity (1.0%,KCL,LV@60rpm,25C)	1200	1700	cps

**Microbiological**

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	1000	cfu
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	
Total Mold (BAM)	0	100	/g
Total Yeast (BAM)	0	100	/g

**Screen Test**

	Min.	Max.	
USS#200 Mesh Through	70	100	%

**Nutritional Data/100g**

Calories	180.00
Total Fat (g)	0.08
Saturated Fat (g)	0.03
Trans Fat (g)	0.00
Monounsaturated Fat (g)	0.02
Polyunsaturated Fat (g)	0.00
Cholesterol (mg)	0.00
Total Carbohydrates (g)	80.00
Dietary Fiber (2016) (g)	0.00
Total Sugars (g)	0.00
Includes Added Sugars (g)	0.00
Protein (g)	5.00
Water (g)	10.00
Ash (g)	6.50
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	3800.00
Calcium (mg)	1080.00
Iron (mg)	1.00
Potassium (mg)	324.00

Disclaimer: Data is obtained from analytical and calculated values and is reported on an "as is" basis.

**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	2 years
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**Usage Levels**

Typical Usage Level	0.05% to 0.35%
Solubility	Cold water soluble
Suggested Uses	Batters, Instant Beverages, Dry Mixes, Cleaning Solutions

**Regulatory Data**

CAS #	11138-66-2
INS #	415
HS Tariff #	3913.90.2015
Country of Origin	Product of China
GMO Status	NGMO
USDA (BE) Status	Not a Bio-Engineered Food
United States	
FDA Regulation	GRAS
Label Declaration	Xanthan gum

Date Updated: May 3, 2023

Next Review Date: May 3, 2026

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