



# 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.

technical specification

## 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 3 years

## 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: August 26, 2024

Next Review Date: August 26, 2027

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5 Westbrook Corporate Ctr.  
Westchester, Illinois 60154  
U.S.A.  
708.551.2600

1600 – 90 Burnhamthorpe Rd.,  
West Mississauga, Ontario L5B  
0H9 Canada  
905.281.7950

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