



Ticaxan® Xanthan 200 EC NGMO

Ticaxan® Xanthan 200 EC NGMO 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 NGMO 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 NGMO is fine mesh product suitable for dry mix applications. This product is Non-GMO Project Verified.

Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Typical Bland	-	
Moisture (Infrared)	0	15	%
Odor (Typical)	Characteristic	-	
pH (viscosity solution)	6	8	pH
Powder Color (Visual)	Off White-Tan	-	
Texture (Qualitative)	Free Flowing Powder	-	
Viscosity (1.0%,KCL,LV@60rpm,25C)	1200	1800	cps

Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	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#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 #	3913.9
Country of Origin	Product of China
GMO Status	Non-GMO Project Verified
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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