



Ticaxan® Xanthan 200 Powder

Ticaxan® Xanthan 200 Powder is a xanthan gum that is widely used in food and beverage applications. Ticaxan® Xanthan 200 Powder provides suspension, viscosity and moisture retention in finished food applications. It is pH and process tolerant and 200 mesh for fast hydration when well dispersed.

For a Non-GMO project verified option, Ticaxan® Xanthan 200-NGMO is available.

Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Typical Bland	-	
Moisture (Infrared)	0	15	%
Odor (Typical)	Characteristic	-	
pH (1.0%)	5.5	8	pH
Powder Color (Visual)	Off White-Tan	-	
Texture (Qualitative)	Free Flowing Powder	-	
Viscosity (1.0%,KCL,LV@60rpm,25C)	1000	1600	cps

Microbiological

	Min.	Max.	
Aerobic Plate Count (Typical)	< 1000 cfu/g	-	
E. coli (AOAC 988.19)	<3 MPN	/g	
S. aureus (BAM)	<10 cfu	/g	
Salmonella (Typical)	Negative	-	
Total Coliforms (AOAC 966.24)	<3 MPN	/g	
Yeast and Mold (Typical)	< 200/g	-	

Screen Test

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

Standard

	Min.	Max.	
Total Ash Content	6.5	16	%

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

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# Cartons, 1,200# 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
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Usage Levels

Typical Usage Level	0.05% to 0.35%
Solubility	Cold Water Soluble
Suggested Uses	Salad Dressings, Sauces, Marinades, Gravies, Low pH Solutions, High pH Solutions, Dry Mix Beverages, Relish, Functional Foods

Regulatory Data

CAS #	11138-66-2
INS#	415
HS Tariff #	3913.90.0000
Country of Origin	Product of Austria and/or USA
USDA (BE) Status	Not a Bio- Engineered Food
United States	
FDA Regulation	21 CFR 172.695
Label Declaration	Xanthan Gum

Date Updated: May 3, 2023

Next Review Date: May 3, 2026

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