

Ticaxan® Xanthan 200-NGMO

Ticaxan® 200-NGMO is a fine mesh xanthan gum, suitable for dry mix applications where rapid hydration is required.

technical specification

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)	1400	1600	cps

Microbiological

	Min.	Max.	
Aerobic Plate Count (Typical)	< 1000 cfu/g	-	
E. coli (AOAC 988.19)	<3 MPN	/g	
S. aureus (BAMI)	<10 cfu	/g	
Salmonella (Typical)	Negative	-	
Total Coliforms (AOAC 966.24)	<3 MPN	/g	
Xanthomonas Campestris in 1 gram	Negative /g	-	
Yeast and Mold (Typical)	< 200/g	-	

Screen Test

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

Standard

	Min.	Max.	
Arsenic (FCC)		2	ppm
Cadmium		1	ppm
Lead (FCC)		2	ppm
Loss on Drying (FCC)	0	12	-
Mercury	0	1	ppm
Organic Volatile Impurities	<= 1.5 %	-	
Pyruvic Acid (FCC)	>= 1.5%	-	
Total Ash Content	6.5	16	%
Xanthan Ethanol and Isopropyl Alcohol		750	ppm
Xanthan Viscosity (FCC)		1.45	cps

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
------------	---------

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 #	3913.90.2015
Country of Origin	Product of Austria
GMO Status	Non-GMO Project Verified
USDA (BE) Status	Not a Bio-Engineered Food
United States	
FDA Regulation	21 CFR 172.695
Label Declaration	Xanthan Gum

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

Date Updated: May 3, 2023

Next Review Date: May 3, 2026

The information described above is offered solely for your consideration, investigation, and independent verification. It is up to you to decide whether and how to use this information. Ingredion Incorporated and the Ingredion group of companies make no warranty about the accuracy or completeness of the information contained above or the suitability of any of their products for your specific intended use. Furthermore, all express or implied warranties of noninfringement, merchantability, or fitness for a particular purpose are hereby disclaimed. Ingredion Incorporated and the Ingredion group of companies assume no responsibility for any liability or damages arising out of or relating to any of the foregoing.

5 Westbrook Corporate Ctr. 1600 – 90 Burnhamthorpe Rd.,
Westchester, Illinois 60154 West Mississauga, Ontario L5B
U.S.A. 0H9 Canada
708.551.2600 905.281.7950