



Ticaxan® Xanthan EC

Ticaxan® Xanthan EC NGMO is a high molecular weight glucomannan gum which is derived from Xanthomonas campestris by a pure-culture fermentation process. Ticaxan® Xanthan's unique physical properties are pseudoplasticity, heat and pH stability and high viscosity. It is used by the food industry as an all-pur-pose stabilizer, thickener, and processing aid. This item is Non-GMO Project verified.

Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Typical Bland	-	
Moisture (Infrared)	0	15	%
Odor (Typical)	Nearly Odorless	-	
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	1800	cps

Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	2000	cfu
Combined Yeast and Mold (BAM)	0	100	/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#80 Mesh Through	75	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 Salad Dressings, Sauces, Marinades, Gravies, Low pH Solutions, High pH Solutions, Dry Mix Beverages, Relish, Mayonnaise, Dressing & Vinegar, Sports Nutrition, Sports Powder, Seasoning Mixes

Regulatory Data

CAS # 11138-66-2
INS # 415
HS Tariff # 3913.90
Country of Origin Product of China
GMO Status NGMO Project Verified
USDA (BE) Status Not a Bio- Engineered Food
United States
FDA Regulation GRAS - GRN. 121
Label Declaration Xanthan gum

Date Updated: May 3, 2023

Next Review Date: May 3, 2026

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