



Ingredion™

75000889

Ticaxan® Xanthan NGMO

This grade of Ticaxan® Xanthan Gum is Non-GMO. Like our other xanthan gum products, it offers excellent stability and is suitable for most applications. Ticaxan® Xanthan NGMO is manufactured by fermentation of glucose syrup that is derived from EU maize, using a traceability system which excludes the processing of gmo raw materials.

technical specification

Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Bland		-
Moisture (Infrared)	0	15	%
Odor (Typical)	Nearly Odorless		-
pH (viscosity solution)	5.8	8.2	pH
Powder Color (Visual)	Off White-Tan		-
Texture (Qualitative)	Free Flowing Powder		-
Viscosity (1.0%,KCL,LV@60rpm,25C)	1200	2000	cps

Microbiological

	Min.	Max.	
Aerobic Plate Count (Typical)	< 2000		cfu/g
E. coli (AOAC 988.19)	<3		MPN /g
S. aureus (BAM Typical)	<10		cfu /g
Salmonella (Typical)	Negative		-
Total Coliforms (AOAC 966.24)	<3		MPN /g
Yeast and Mold (Typical)	< 200		cfu/g

Screen Test

	Min.	Max.	
USS#60 Mesh Through	90	100	%
USS#80 Mesh Through	85	100	%

Standard

Xanthan Assay FCC	Conforms
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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	55# Cartons, 1,320# 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	Xanthan Gum, suspension, stabilization, relish, salad dressings, sauces, pulp suspension in beverages

Regulatory Data

CAS #	11138-66-2
INS #	415
HS Tariff #	3913.90.2015
Country of Origin	Product of Austria
USDA (BE) Status	Not a Bio-Engineered Food
United States	
FDA Regulation	21 CFR 172.695
Label Declaration	Xanthan Gum

Date Revised: January 12, 2024

Next Review Date: January 12, 2027

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