



## Ticaxan® Xanthan Powder

Ticaxan® Xanthan Powder is a xanthan gum that is widely used in food and beverage applications. Ticaxan® Xanthan Powder provides suspension, viscosity and moisture retention in finished food applications. It is pH and process tolerant and 80-mesh for use in a variety of applications.

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

### Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Bland	-	
Moisture (Infrared)	0	15	%
Odor (Typical)	Characteristic	-	
pH (1.0%)	5.8	8.2	pH
Powder Color (Visual)	Off White	-	
Texture (Qualitative)	Free Flowing Powder	-	
Viscosity (1.0%,KCL,LV@60rpm,25C)	1200	1800	cps

### Microbiological

	Min.	Max.	
Aerobic Plate Count (Typical)	< 2000 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	
Yeast and Mold (Typical)	< 200/g	-	

### Screen Test

	Min.	Max.	
USS#60 Mesh Through	90	100	%
USS#80 Mesh Through	85	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	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
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### 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 and/or USA
USDA (BE) Status	Not a Bio- Engineered Food
United States	
FDA Regulation	21 CFR 172.695
Label Declaration	Xanthan Gum

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Next Review Date: May 3, 2026

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5 Westbrook Corporate Ctr.  
Westchester, Illinois 60154  
U.S.A.  
708.551.2600

1600 – 90 Burnhamthorpe Rd.,  
West Mississauga, Ontario L5B  
0H9 Canada  
905.281.7950

[www.ingredion.us](http://www.ingredion.us)