

Ticaxan® Xanthan VI

Ticaxan® Xanthan VI is a high quality xanthan gum that improves performance, primarily finished volume, in gluten free breads.

Chemical and Physical Properties

Chernical and Filysical			
	Min.	Max.	
Flavor (Typical)	Typical Bland		-
Moisture (Infrared)	0	12	%
Odor (Typical)	Characteristic		-
pH (viscosity solution)	5.8	8.2	pН
Powder Color (Visual)	Off White-Tan		-
Texture (Qualitative)	Free Flowing		-
	Powder		
Viscosity (1.0%,KCL,LV@60rpm,25C)	1400	1800	cps
Viscosity (Low Shear, 0.31%, 0.6RPM,	1700	6000	cps
LV, 25C)			
Microbiological			
i ilei obiologieui	Min.	Max	
A anabia Plata Count (AOAC 888 18	Min. 0	Max. 5000	cfu
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	5000	ciu
Combined Yeast and Mold (BAM)	0	500	/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
Course Tool			
Screen Lest			
Screen Test	M!	M	
	Min.	Max.	0/
USS#40 Mesh Through	98	100	%
			% %
USS#40 Mesh Through	98	100	
USS#40 Mesh Through USS#80 Mesh Through Nutritional Data/100g	98	100	%
USS#40 Mesh Through USS#80 Mesh Through	98	100	%
USS#40 Mesh Through USS#80 Mesh Through Nutritional Data/100g Calories Total Fat (g) Saturated Fat (g)	98	100	%
USS#40 Mesh Through USS#80 Mesh Through Nutritional Data/100g Calories Total Fat (g) Saturated Fat (g) Trans Fat (g)	98	100	% 180.00 0.08 0.03 0.00
USS#40 Mesh Through USS#80 Mesh Through Nutritional Data/100g Calories Total Fat (g) Saturated Fat (g) Trans Fat (g) Monounsaturated Fat (g)	98	100	% 180.00 0.08 0.03 0.00 0.02
USS#40 Mesh Through USS#80 Mesh Through Nutritional Data/100g Calories Total Fat (g) Saturated Fat (g) Trans Fat (g) Monounsaturated Fat (g) Polyunsaturated Fat (g) Polyunsaturated Fat (g) Cholesterol (mg)	98	100	% 180.00 0.08 0.03 0.00
USS#40 Mesh Through USS#80 Mesh Through Nutritional Data/100g Calories Total Fat (g) Saturated Fat (g) Trans Fat (g) Monounsaturated Fat (g) Polyunsaturated Fat (g) Cholesterol (mg) Total Carbohydrates (g)	98	100	% 180.00 0.08 0.03 0.00 0.02 0.00
USS#40 Mesh Through USS#80 Mesh Through Nutritional Data/100g Calories Total Fat (g) Saturated Fat (g) Trans Fat (g) Monounsaturated Fat (g) Polyunsaturated Fat (g) Polyunsaturated Fat (g) Cholesterol (mg) Total Carbohydrates (g) Dietary Fiber (2016) (g)	98	100	% 180.00 0.08 0.03 0.00 0.00 0.00 80.00 0.00
USS#40 Mesh Through USS#80 Mesh Through Nutritional Data/100g Calories Total Fat (g) Saturated Fat (g) Trans Fat (g) Monounsaturated Fat (g) Polyunsaturated Fat (g) Polyunsaturated Fat (g) Cholesterol (mg) Total Carbohydrates (g) Dietary Fiber (2016) (g) Total Sugars (g)	98 85	100	% 180.00 0.08 0.03 0.00 0.02 0.00 0.00 80.00 0.00 0.00
USS#40 Mesh Through USS#80 Mesh Through Nutritional Data/100g Calories Total Fat (g) Saturated Fat (g) Trans Fat (g) Monounsaturated Fat (g) Polyunsaturated Fat (g) Polyunsaturated Fat (g) Cholesterol (mg) Total Carbohydrates (g) Dietary Fiber (2016) (g) Total Sugars (g) Includes Added Sug	98 85	100	% 180.00 0.08 0.03 0.00 0.00 0.00 80.00 0.00
USS#40 Mesh Through USS#80 Mesh Through Nutritional Data/100g Calories Total Fat (g) Saturated Fat (g) Trans Fat (g) Monounsaturated Fat (g) Polyunsaturated Fat (g) Polyunsaturated Fat (g) Cholesterol (mg) Total Carbohydrates (g) Dietary Fiber (2016) (g) Total Sugars (g) Includes Added Sug Protein (g) Water (g)	98 85	100	% 180.00 0.08 0.03 0.00 0.02 0.00 0.00 80.00 0.00 0.00
USS#40 Mesh Through USS#80 Mesh Through Nutritional Data/100g Calories Total Fat (g) Saturated Fat (g) Trans Fat (g) Monounsaturated Fat (g) Polyunsaturated Fat (g) Polyunsaturated Fat (g) Cholesterol (mg) Total Carbohydrates (g) Dietary Fiber (2016) (g) Total Sugars (g) Includes Added Sug Protein (g) Water (g) Ash (g)	98 85	100	% 180.00 0.08 0.03 0.00 0.00 80.00 0.00 0.00 0.00 0.00 0.00 5.00 10.00 6.50
USS#40 Mesh Through USS#80 Mesh Through Nutritional Data/100g Calories Total Fat (g) Saturated Fat (g) Trans Fat (g) Monounsaturated Fat (g) Polyunsaturated Fat (g) Polyunsaturated Fat (g) Total Carbohydrates (g) Dietary Fiber (2016) (g) Total Sugars (g) Includes Added Sug Protein (g) Water (g) Ash (g) Vitamin A (IU)	98 85	100	% 180.00 0.08 0.03 0.000 0.0000 0.00000 0.00000 0.00000 0.00000 0.0000000 0.00000000
USS#40 Mesh Through USS#80 Mesh Through Nutritional Data/100g Calories Total Fat (g) Saturated Fat (g) Trans Fat (g) Monounsaturated Fat (g) Polyunsaturated Fat (g) Polyunsaturated Fat (g) Cholesterol (mg) Total Carbohydrates (g) Dietary Fiber (2016) (g) Total Sugars (g) Includes Added Sug Protein (g) Water (g) Ash (g) Vitamin A (IU) Vitamin D (mcg)	98 85	100	% 180.00 0.08 0.03 0.00 0.00 0.00 80.00 0.00 0.00 5.00 10.00 6.50 0.00 0.00
USS#40 Mesh Through USS#80 Mesh Through Nutritional Data/100g Calories Total Fat (g) Saturated Fat (g) Trans Fat (g) Monounsaturated Fat (g) Polyunsaturated Fat (g) Polyunsaturated Fat (g) Total Carbohydrates (g) Dietary Fiber (2016) (g) Total Sugars (g) Includes Added Sug Protein (g) Water (g) Ash (g) Vitamin A (IU)	98 85	100	% 180.00 0.08 0.03 0.00 0.00 0.00 0.00 0.00 0.00 5.00 10.00 6.50 0.00 0.00 0.00 0.00 0.00
USS#40 Mesh Through USS#80 Mesh Through Nutritional Data/100g Calories Total Fat (g) Saturated Fat (g) Trans Fat (g) Monounsaturated Fat (g) Polyunsaturated Fat (g) Cholesterol (mg) Total Carbohydrates (g) Dietary Fiber (2016) (g) Total Sugars (g) Includes Added Sug Protein (g) Water (g) Ash (g) Vitamin A (IU) Vitamin D (mcg) Vitamin C (mg) Sodium (mg) Calcium (mg)	98 85	100	% 180.00 0.08 0.03 0.00 0.00 0.00 80.00 0.00 0.00 5.00 10.00 6.50 0.00 0.00
USS#40 Mesh Through USS#80 Mesh Through Nutritional Data/100g Calories Total Fat (g) Saturated Fat (g) Trans Fat (g) Monounsaturated Fat (g) Polyunsaturated Fat (g) Cholesterol (mg) Total Carbohydrates (g) Dietary Fiber (2016) (g) Total Sugars (g) Includes Added Sug Protein (g) Water (g) Ash (g) Vitamin A (IU) Vitamin D (mcg) Vitamin C (mg) Sodium (mg)	98 85	100	% 180.00 0.08 0.03 0.00 0.00 0.00 0.00 0.00 0.00 5.00 10.00 6.50 0.00 0.00 0.00 3800.00

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

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Shelf-Life
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3 years

Usage Levels

Typical Usage Level	0.05% to 1.50%
Solubility	Cold Water Soluble
Suggested Uses	Xanthan Gum, gluten free bakery

Regulatory Data

CAS #	11138-66-2
INS #	415
HS Tariff #	3913.9
Country of Origin	Product of Austria and/or China
USDA (BE) Status	Not a Bio-Engineered Food

United States FDA Regulation Label Declaration

21 CFR 172.695 Xanthan Gum

Date Updated: May 4, 2023

Next Review Date: May 4, 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

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