

**Ticaxan® Xanthan VI (XANT VI)**

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

Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Typical Bland	-	-
Moisture (Infrared)	0	12	%
Odor (Typical)	Characteristic	-	-
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)	1400	1800	cps
Viscosity (Low Shear, 0.31%, 0.6RPM, LV, 25C)	1700	6000	cps

Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	5000	cfu
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

Screen Test

	Min.	Max.	
USS#40 Mesh Through	98	100	%
USS#80 Mesh Through	85	100	%

Nutritional Data/100g

Calories	180.00
Total Fat (g)	0.00
Saturated Fat (g)	0.00
Trans Fat (g)	0.00
Monounsaturated Fat (g)	0.00
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)	15.00
Ash (g)	0.00
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	3800.00
Calcium (mg)	0.00
Iron (mg)	1.00
Potassium (mg)	0.00

Disclaimer: Data is obtained from analytical and calculated values and is reported on an "as is" basis. In accordance with the 2016 Nutrition Facts Label regulations all 'non-digestible carbohydrates' (NDC's) have been calculated as 2 kCal / gram, opposed to 4 kCal. Only the currently approved list of NDC's considered by the FDA to be dietary fiber are included in the dietary fiber calculation.

*ND – these values have not been determined.

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.
Minimum Qty	50.00 lb

Shelf Life

Shelf-Life	3 years
Lead Time	Stock Product

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
E #	415
HS Tariff #	3913.9
Country of Origin	Product of Austria
GMO Status	NGMO
USDA (BE) Status	Not BE
United States	
FDA Regulation	21 CFR 172.695
Label Declaration	Xanthan Gum

Date Updated: 12/2/2020

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