

Texture Innovation Center

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ticgums.com

**TIC Pretested® Gum Arabic FT Powder****PRODUCTDATA**

Detailed Study (U. of MN) available on superior performance as encapsulation of flavor oils. Used as a carrier in spray dried flavors, as a foam stabilizer in beer, as a clarifying agent in wines. Used in formulation of cloud emulsions and spray dried cloud powders. In confections will retard sugar crystallization and emulsify the fat --- preventing the fat from rising to the surface to form an easily oxidizable, greasy film. Widely used in the panning process of many confections. In combination with hydrolyzed soy protein Gum Arabic functions as a whipping and stabilizing agent for aerated confections. In bakery Gum Arabic is used in a bun glaze, contributing to stability, flexibility and pliability. Just a few of the many applications of Gum Arabic.

Product Code	ARAB FT EXP	GMO Status	NGMO
Typical Usage Level	3% to 30%	USDA Bioengineered (BE) Status	Not BE
Solubility	Cold Water Soluble	Kosher (U)	Y (Y/N)
Suggested Uses	Flavor Encapsulation, Confection, Gum Arabic Replacement, Pet Food, Marshmallow, Tabletting	Kosher for Passover (U)	N (Y/N)
Country of Origin	Made in USA from Imported Acacia	Halal	Y (Y/N)
CFR #	21 CFR 184.1330	Allergen	N (Y/N)
CAS #	9000-01-5		
E #	414		
HS Tariff #	1301.20.0000		
Minimum Qty	50.00 lb		
Standard Packing	50# Bags, 1,500# per pallet	All Natural	Y* (Y/N)
Lead Time	Stock Product	Shelf-Life	3 years
Storage & Handling	Each container is identified with the product name and lot number. Store in cool dry place for maximum shelf life.		
Label Declaration	Gum Acacia		

*TIC Gums Natural Definition Disclaimer: TIC Gums makes no representations regarding the consistency of its definition of "natural" or "all natural" with any legal or regulatory lexicon, or dictionary. TIC Gums makes no representations in particular as to whether this definition is superior to or in conformance with definitions of "natural" or "all natural" promulgated by the USDA, Health Canada, or the FDA. Each customer is solely responsible for compliance with all pertinent legal requirements worldwide; this includes decision making regarding the use of "natural" or "all natural" in product claims. *For full TIC Gums definition visit www.ticgums.com/natural.

NUTRITIONAL INFORMATION per 100 g

Calories (kcal)	175.99	Dietary Fiber (2016) (g)	0.00	Vitamin C (mg)	0.00
Total Fat (g)	0.25	Total Sugars (g)	0.35	Sodium (mg)	686.00
Saturated Fat (g)	0.15	Includes Added Sugars (g)	0.00	Calcium (mg)	1020.00
Trans Fat (g)	0.02	Protein (g)	0.94	Iron (mg)	1.20
Monounsaturated Fat (g)	0.07	Water (g)	9.40	Potassium (mg)	191.00
Polyunsaturated Fat (g)	0.05	Ash (g)	4.77		
Cholesterol (mg)	0.80	Vitamin A (IU)	0.00		
Total Carbohydrates (g)	84.64	Vitamin D (mcg)	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.

SPECIFICATIONS

Bacteriological	Minimum	Maximum	
Aerobic Plate Count (AOAC 988.18)	0	500	cfu
Combined Yeast and Mold (BAM)	0	400	/g
E. coli (AOAC 989.11)	Negative /g	-	
S. aureus (BAM)	Negative /10g	-	
Salmonella - 375g (AOAC 2013.01)	Negative /375g	-	
Total Coliforms (AOAC 989.11)	0	9	/g
Mesh	Minimum	Maximum	
USS#80 Mesh Through	80	100	%
Physical and Chemical	Minimum	Maximum	
Flavor (Typical)	Bland	-	
Moisture (Infrared)	0	10	%
Odor (Typical)	Odorless	-	
pH (viscosity solution)	4	5.5	pH
Powder Color (Visual)	White-Off White	-	
Solution Color	Lemon-Amber	-	
Texture (Qualitative)	Free Flowing Powder	-	
Viscosity (30.0%,LV@60rpm)	0	300	cps
Standard	Minimum	Maximum	
Total Ash Content (FCC)	0	4	%
Total Dietary Fiber (Dry Weight Basis)	85% Minimum (Typical)	-	

The information provided is based upon tests and observations made under laboratory conditions and is believed to be accurate. Test results may, however, vary depending upon testing conditions. In furnishing samples and product data and specifications, TIC Gums, Inc. makes no Warranty, either express or implied, including any warranty of merchantability or fitness for a particular purpose. It is expressly understood and agreed that it is the buyer's responsibility to determine suitability of the product for a particular purpose, product or process. To obtain a description of our testing methodologies, please contact TIC Gums, Inc. at (800) 899-3953 or (410) 273-7300.

This product, or ingredients used to make this product, has/have been demonstrated to conform with current Food Chemical Codex requirements.

Version: 20200219.0002

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