Texture Innovation Center

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## TICorganic® Guar Gum 3500 F Powder

**PRODUCTDATA** 

TICorganic® Guar Gum 3500 F Powder is a fine mesh guar gum. TICorganic Guar Gum 3500 F hydrates rapidly and is suitable for a wide range of applications, including, but not limited to: dairy products, sauces, marinades, salads, meats, baked goods and canned foods. Typical usage level is the same as for other grades of guar gum.

 $\begin{array}{cl} {\rm Typical\ Usage\ Level} & 0.1\%\ {\rm to}\ 1.25\% \\ & {\rm Solubility} & {\rm Cold\ Water\ Soluble} \end{array}$ 

Suggested Uses Organic

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Label Declaration Organic Guar Gum
Country of Origin Product of India

Regulatory Status 21 CFR 184.1339 CAS # 9000-30-0 EU # 412

HS Tariff # 1302.32.0020

Minimum Qty

Standard Packing 50# Bags, 2,000# per pallet

Lead Time Stock Product Shelf-Life 2 years Storage & Handling Each container is identified with the product name and lot number. Store in cool dry place for maximum shelf life.

GMO Status NGMO

Organic Status 100% Organic Kosher Y (Y/N)

Kosher for Passover  $\bigcirc$  N (Y/N) Halal Y (Y/N)

Allergen N (Y/N)

All Natural Y\* (Y/N) Shelf-Life 2 years

\*TIC Gums Natural Definition Disclaimer: When deciding which of its product offerings to classify as "natural" or "all natural," TIC Gums applies the following internal definition to either term interchangeably: "A finished product derived from naturally occurring raw materials that were processed without modifying the native chemical structure of any of the materials."

Our processes may involve more than minimal processing of the raw materials to maximize functionality with processing aids that may be synthetic or that may be derived from ingredients developed through the use of recombinant DNA technology. TIC Gums will consider an ingredient "natural" or "all natural" when there has been no modification to its native chemical structure. TIC Gums makes no representations regarding the consistency of its definition of "natural" or "all natural" than y 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 must make its own decision regarding what definition of "natural" or "all natural" the customer will utilize in describing its own products. As part of its decision-making process, each customer should obtain independent regulatory and legal advice regarding the definition of "natural" or "all natural" nost appropriate for that customer. Each customer is solely responsible for determining the nature and content of any claims that may or should appear on its own products. Each customer is also solely responsible for compliance with all pertinent legal requirements worldwide.

NUTRITIONAL INFORMATION							
**Calories (Total)	363 Kcal	Sodium	33 mg	Insoluble Dietary Fiber	0.0 g		
%Calories from Fat	2.00 %	Potassium	$249\mathrm{mg}$	Simple Carbohydrates	$0\mathrm{g}$		
Calories from fat	9.00 Kcal	Calcium	$51\mathrm{mg}$	Complex Carbohydrates	$0\mathrm{g}$		
Total Fat	$1.00\mathrm{g}$	Total Carbohydrates	$85.00\mathrm{g}$	Protein	$4\mathrm{g}$		
Trans Fat	$0.00\mathrm{g}$	Soluble Dietary Fiber	85 g	Vitamins, Other Minerals	*ND		
Cholesterol	0 mg						

(per 100 grams). This data is from analysis and calculation and should be considered "typical" and not a specification. Data is reported on an "as is" basis. Total fat and protein values are rounded to the nearest whole number.

If all nutritional information is listed as "0" then these findings have yet to be evaluated.

	SPECIFICATIONS		
Bacteriological	Minimum	Maximum	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	2000	cfu
Combined Yeast and Mold (BAM)	0	200	/g
E. coli (AOAC 989.11, 2.5g)	Negative /g	<u> </u>	-
S. aureus (BAM)	Negative /10g		-
Salmonella - 375g (AOAC 999.09)	Negative /375g		-
Total Coliforms (AOAC 989.11)	0	9	/g
Mesh	Minimum	Maximum	
USS#100 Mesh On	0	5	%
USS#200 Mesh Through	85	100	%
Physical and Chemical	Minimum	Maximum	
Flavor (Typical)	Typical		-
Moisture (Infrared)	0	15	%
Odor (Typical)	Typical		-
pH (viscosity solution)	4	7	рН
Powder Color (Visual)	Creamy White		-
Texture (Qualitative)	Free Flowing Powder		-
Viscosity (1.0%,RV@20rpm,25C)	3000	5000	cps
Standard	Minimum	Maximum	
Total Ash Content (FCC)	0	1.5	%

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

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<sup>\*</sup> Calculated based on typical assay of component(s)

<sup>\*</sup> N.D.; Not determined