technical specification

![Ingredion logo]

Pre-Hydrated® Gum Arabic FT (ARAB PH-FT-TR)

75000448CA

Pre-Hydrated® Gum Arabic FT is a spray dried and agglomerated Gum Arabic. This product retains all the properties of the spray dried version. As an agglomerated powder, this is virtually dust-free in the working environment and disperses without lumping even with only minimal agitation. Hydration is also faster than the spray dried powder in all but a few unique applications.

Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Bland		-
Moisture (Infrared)	0	13	%
Odor (Typical)	Odorless		-
pH (viscosity solution)	4	5.5	pH
Powder Color (Visual)	Off White-Tan		-
Solution Color	Lemon-Amber		-
Sulfite	None Added		-
Texture (Qualitative)	Free Flowing Powder		-
Viscosity (30.0%,LV@60rpm)	0	300	cps

Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18)	0	1000	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 #80 MESH On (Vorti-Sieve)	35	85	%

Standard

	Min.	Max.	
Acid Insoluble Ash (FCC)	< 0.5%		-
Acid Insoluble Matter	< 1%		-
Starch or Dextrin (FCC)	Conforms		-
Tannin Bearing Gums (FCC)	Conforms		-
Total Ash Content (FCC)	0	4	%
Total Dietary Fiber (Dry Weight Basis)	85% Minimum (Typical)		-

Certification

Kosher

Halal

Packaging and Storage

Standard Packing	50# Bags, 1,000# per pallet (5 layers)
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 custom

Shelf Life

Shelf-Life	3 years
Lead Time	Stock Product

Usage Levels

Typical Usage Level	3% to 30%
Solubility	Cold Water Soluble
Suggested Uses	Arabic, Confection, Soups, Tabletting, Flavor Carrier, Adhesive, Bakery Glazes, Tempura Paints, Pet Food Glaze, Binder, cereal

Regulatory Data

CAS #	9000-01-5
E #	414
HS Tariff #	1301.20.0000
Country of Origin	Made in USA from Imported Acacia
GMO Status	Non-GMO Project Verified
USDA (BE) Status	Not BE

United States

FDA Regulation	21 CFR 184.1330
Label Declaration	Gum Acacia

Nutritional Data/100g

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

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.

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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