



ACTION GUM 5000 EC

Action Gum 5000 EC is an excellent thickener and suspending aid for a wide range of products; from salad dressings, to gravies, to industrial applications. Action Gum 5000 EC is a low cost and low usage product, exhibiting stability over a wide pH range, but works best in the pH range of 3.5 and higher. At the low end of the pH range we recommend Action Gum 5000 EC for food service products, while at pH of 4.0 and above it is suitable for products requiring long shelf-life. Although cold water soluble, Action Gum 5000 EC will work equally well in hot processed systems.

Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Bland		-
Moisture (Infrared)	0	12	%
Odor (Typical)	Typical Bland		-
pH (viscosity solution)	4.0	7.5	pH
Powder Color (Visual)	Off White		-
Texture (Qualitative)	Free Flowing Powder		-
Viscosity (1.0%,RV@20rpm,25C)	2000	4000	cps

Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	5000	cfu
Combined Yeast and Mold (BAM)	0	1000	/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#100 Mesh Through	40	100	%

Nutritional Data/100g

Calories	158
Total Fat (g)	0.31
Saturated Fat (g)	0.11
Trans Fat (g)	0.00
Monounsaturated Fat (g)	0.12
Polyunsaturated Fat (g)	0.06
Cholesterol (mg)	0.00
Total Carbohydrates (g)	72.72
Dietary Fiber (2016) (g)	31.92
Total Sugars (g)	0.14
Includes Added Sugars (g)	0.00
Protein (g)	4.12
Water (g)	8.90
Ash (g)	3.61
Vitamin D (mcg)	0.00
Sodium (mg)	1965.13
Calcium (mg)	569.80
Iron (mg)	1.27
Potassium (mg)	241.24

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.

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

Shelf-Life	2 years
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Usage Levels

Solubility	Cold Water Soluble
Suggested Uses	Sauces, Beverages, Relish, Bakery, Gravies, Soups, Prepared Meals, Frozen Foods

Regulatory Data

CAS #	11138-66-2, 9000-30-0
INS #	415, 412
Country of Origin	Made in USA from domestic and/or imported ingredients
USDA (BE) Status	Not Bio-Engineered
United States	
FDA Regulation	GRAS, 21 CFR 184.1339
Label Declaration	Xanthan Gum, Guar Gum

Effective Date: June 27, 2024

Next Review Date: June 27, 2027

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