



Caragum® 200 FF

Caragum® 200 FF is a special blend of gums designed to impart viscosity when added to cold water and further boost viscosity after heating to 180° F. Caragum 200 FF thickens and adds body to foods such as soups, sauces, and gravies. Caragum 200 FF can be used to replace wheat starch in traditional sauces and replace other starches to allow for more delicate flavors to be detected. Caragum 200 FF is made to have virtually no taste to itself and it is this characteristic that differentiates Caragum 200 FF from competing gum systems.

technical specification

Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Typical Bland	-	
Moisture (Infrared)	0	15	%
Odor (Typical)	Nearly Odorless	-	
pH (viscosity solution)	4	7	pH
Powder Color (Visual)	Off White-Tan	-	
Texture (Qualitative)	Free Flowing Powder	-	
Viscosity (1.0%,82C,RV@20rpm,25C)	3000	4500	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
Salmonella - 375g (AOAC 2013.01)	Negative /375g	-	
Total Coliforms (AOAC 966.24)	<3 MPN	-	/g

Screen Test

	Min.	Max.	
USS#100 Mesh On	0	45	%

Nutritional Data/100g

Calories	192
Total Fat (g)	0.47
Saturated Fat (g)	0.03
Trans Fat (g)	0.00
Cholesterol (mg)	0.00
Total Carbohydrates (g)	84.76
Dietary Fiber (2016) (g)	84.43
Total Sugars (g)	0.00
Includes Added Sugars (g)	0.00
Protein (g)	4.58
Water (g)	8.78
Ash (g)	1.42
Vitamin D (mcg)	0.00
Sodium (mg)	122.26
Calcium (mg)	58.80
Iron (mg)	0.24
Potassium (mg)	154.40

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.

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

Usage Levels

Solubility 165° F
Suggested Uses soup, sauce, locust bean gum replacer, gravies, ice cream

Regulatory Data

CAS # 9000-30-0, 9000-40-2
INS # 412, 410
Country of Origin Made in USA from domestic and/or imported ingredients
USDA (BE) Status Not Bio-Engineered
United States
FDA Regulation 21 CFR 184.1339, 184.1343
Label Declaration Guar gum, locust bean gum

Effective Date: July 18, 2024

Next Review Date: July 18, 2027

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