

TIC Pretested Guar Gum 824 Powder 38330908

Fine mesh suitable for dry mixes where rapid hydration required. High Viscosity, Blander Taste & Low Microbial profile.

Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Typical	-	-
Moisture (Infrared)	0	15	%
Odor (Typical)	Typical	-	-
pH (viscosity solution)	4	7	pH
Powder Color (Visual)	Creamy White	-	-
Texture (Qualitative)	Free Flowing Powder	-	-
Viscosity (1.0%,RV@20rpm,25C)	4000	6500	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)	Negative /10g	-	-
Salmonella - 375g (AOAC 2013.01)	Negative /375g	-	-
Total Coliforms (AOAC 966.24)	<3 MPN	-	/g

Screen Test

	Min.	Max.	
USS#100 Mesh On	0	5	%
USS#200 Mesh Through	75	100	%

Nutritional Data/100g

Calories	190.93
Total Fat (g)	0.33
Saturated Fat (g)	0.00
Trans Fat (g)	0.00
Monounsaturated Fat (g)	0.00
Polyunsaturated Fat (g)	0.00
Cholesterol (mg)	0.00
Total Carbohydrates (g)	85.70
Dietary Fiber (2016) (g)	85.70
Total Sugars (g)	0.00
Includes Added Sugars (g)	0.00
Protein (g)	4.14
Water (g)	2.33
Ash (g)	1.50
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	151.00
Calcium (mg)	56.00
Iron (mg)	0.00
Potassium (mg)	105.00

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.

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

Typical Usage Level	0.1% to 1%
Solubility	Cold Water Soluble
Suggested Uses	Instant Beverages, Instant Soup Mixes, Instant Cocoa, Sauces, Marinades, Gravies, Bakery Mixes, Suspension, Thickener, Functional Foods

Regulatory Data

CAS #	9000-30-0
INS #	412
Country of Origin	Product of India and/or Mexico and/or Pakistan and/or Made in the USA from Imported Guar Splits
USDA (BE) Status	Not Bioengineered
United States FDA Regulation	21 CFR 184.1339
Label Declaration	Guar Gum

Date Updated: July 2, 2024

Next Review Date: July 2, 2027

The information described above is offered solely for your consideration, investigation, and independent verification. It is up to you to decide whether and how to use this information. Ingredion Incorporated and the Ingredion group of companies make no warranty about the accuracy or completeness of the information contained above or the suitability of any of their products for your specific intended use. Furthermore, all express or implied warranties of noninfringement, merchantability, or fitness for a particular purpose are hereby disclaimed. Ingredion Incorporated and the Ingredion group of companies assume no responsibility for any liability or damages arising out of or relating to any of the foregoing.

5 Westbrook Corporate Ctr. 1600 – 90 Burnhamthorpe Rd.,
Westchester, Illinois 60154 West Mississauga, Ontario L5B
U.S.A. 0H9 Canada
708.551.2600 905.281.7950