



Ticagel® Gellan L-6

Chemical and Physical Properties

	Min.	Max.	
Gel Strength (1.0%, 1cm2, 2hr)	1000	2500	-
Moisture (Infrared)	0	15	%
Odor (Typical)	Odorless		-
pH (1.0%)	4.5	8.5	pH
Texture (Qualitative)	Free Flowing Powder		-

Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	10000	cfu/g
E. Coli (AOAC 988.19)	<3 MPN		/g
Salmonella (AOAC 2013.01)	Negative/375g		-
Total Coliforms (AOAC 966.24)	<3 MPN		/g
Yeast and Mold (BAM)	0	500	cfu/g

Screen Test

	Min.	Max.	
USS# 40 Through (M040B10G)	98	100	%

Nutritional Data/100g

Calories	196.00
Total Fat (g)	0.00
Saturated Fat (g)	0.00
Trans Fat (g)	0.00
Cholesterol (mg)	0.00
Total Carbohydrates (g)	78.00
Dietary Fiber (2016) (g)	0.00
Total Sugars (g)	0.00
Includes Added Sugars (g)	0.00
Protein (g)	10.00
Ash (g)	7.00
Vitamin D (mcg)	0.00
Sodium (mg)	1000.00
Calcium (mg)	0.00
Iron (mg)	0.00
Potassium (mg)	2000.00

Data is obtained from analytical and calculated values and is reported on an "as is" basis. In accordance with the 2016 USA FDA Nutrition Facts Label regulations all 'non-digestible carbohydrates' (NDC's) have been calculated as 2 kCal / gram, opposed to 4 kCal.

Certification(s)

Kosher
Halal
Non-GMO Project Verified

Packaging and Storage

Product should be stored in a clean, dry area at ambient temperature and away from heavily aromatic material.

Shelf Life

The best before date for Ticagel® Gellan L-6 is 24 months from the date of manufacture.

Recommended Usage Rate

0.05% to 0.30%

Regulatory Data

United States

Labeling	Gellan Gum
FDA Regulation	21 CFR 170.030(b)

USDA Bio-Engineered (BE) Status	Not Bio-Engineered
---------------------------------	--------------------

Other

Food Chemicals Compliant	Yes
Codex (FCC)	

Features and Benefits

Ticagel® Gellan L-6 is a low acyl gellan gum which will work well in a variety of applications including bakery fillings, water dessert gels, puddings, and fruit preparations.

It performs well in low sugar, low pH, and alcohol content up to 30%. It is calcium reactive and is often used with sodium citrate as a sequestering agent.

Effective Date: June 25, 2025

Next Review Date: June 25, 2028

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.

The INGREDION mark and logo are trademarks of the Ingredion group of companies. All rights reserved. All contents copyright © 2025.

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