



Pre-Hydrated® Ticalose® CMC PH-15 Powder

Pre-Hydrated® Ticalose® CMC 15 Powder is a cellulose gum that is widely used in food and beverage applications including bakery and frozen desserts. Pre-Hydrated® Ticalose® CMC 15 Powder provides mouthfeel, viscosity and moisture retention and controls ice crystal formation to improve freeze-thaw stability in finished food applications. It is agglomerated for ease of dispersion and elimination of dust in processing.

Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Bland	-	
Moisture (Infrared)	0	10	%
Odor (Typical)	Odorless	-	
pH (viscosity solution)	6.5	8.5	pH
Powder Color (Visual)	Off White-Tan	-	
Texture (Qualitative)	Free Flowing Powder	-	
Viscosity (2.0%, LV@30rpm, 25C)	25	300	cps

Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	500	cfu
Combined Yeast and Mold (BAM)	0	200	/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)	50	100	%

Standard

	Min.	Max.	
CMC Degree of Substitution (FCC)	0.7	0.95	DS

Nutritional Data/100g

Calories	150.00
Total Fat (g)	0.00
Saturated Fat (g)	0.00
Trans Fat (g)	0.00
Cholesterol (mg)	0.00
Total Carbohydrates (g)	75.00
Dietary Fiber (2016) (g)	0.00
Total Sugars (g)	0.00
Includes Added Sugars (g)	0.00
Protein (g)	0.00
Water (g)	7.00
Ash (g)	18.00
Vitamin D (mcg)	0.00
Sodium (mg)	7800.00
Calcium (mg)	8.00
Iron (mg)	1.00
Potassium (mg)	4.00

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.

Certification

Kosher
Halal

Packaging and Storage

Standard Packing 50# Bags, 750# 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 1 year

Usage Levels

Typical Usage Level 0.2% to 1.5%
Solubility Cold Water Soluble
Suggested Uses Dairy, Freeze/Thaw, Frozen Foods, Bakery

Regulatory Data

CAS # 9004-32-4
INS # 466
Country of Origin Product of USA and/or China
USDA (BE) Status Not Bio-Engineered

United States

FDA Regulation 21 CFR 182.1745
Label Declaration Cellulose gum

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Next Review Date: February 28, 2027

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technical specification