

Pre-Hydrated® Ticalose® CMC 6000 Powder

Pre-Hydrated® Ticalose® CMC 6000 is a high viscosity agglomerated sodium carboxymethylcellulose derived from cellulose. It is soluble in both cold and hot water, stable over a pH range of 4.0-10.0, and compatible with a wide range of other food ingredients, such as proteins, sugars, and other hydrocolloids. It controls texture and ice crystal growth in frozen dairy products. It also retains moisture, making it a valuable asset in many bakery applications and low calorie formulations. As an agglomerated product, Pre-Hydrated Ticalose CMC 6000 undergoes a carefully controlled manufacturing process to improve dispersibility and hydration. Pre-Hydrated Ticalose CMC 6000 is virtually dust free which improves handling in most all plant conditions.

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	-	
Texture (Qualitative)	Free Flowing Powder	-	
Viscosity (1%, LV@30rpm, 25C)	4000	7000	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		/g
Salmonella - 375g (AOAC 2013.01)	Negative /375g		-
Total Coliforms (AOAC 966.24)	<3 MPN		/g

Screen Test

	Min.	Max.	
USS#80 Mesh On	50	100	%

Nutritional Data/100g

Calories	150.20
Total Fat (g)	0.00
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)	75.10
Dietary Fiber (2016) (g)	0.00
Total Sugars (g)	0.00
Includes Added Sugars (g)	0.00
Protein (g)	0.00
Water (g)	7.12
Ash (g)	17.78
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	8824.00
Calcium (mg)	7.04
Iron (mg)	1.12
Potassium (mg)	3.52

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	.075% to 0.6%
Solubility	Cold Water Soluble
Suggested Uses	Syrup, Dairy, Non-Carbonated Beverages (Still), Sugar-Free Frozen Pops

Regulatory Data

CAS #	9004-32-4
INS #	466
HS Tariff #	3912.31
Country of Origin	Product of USA and/or Mexico
USDA (BE) Status	Not Bio-Engineered
United States	
FDA Regulation	21 CFR 182.1745
Label Declaration	Cellulose gum

Date Updated: March 6, 2023

Next Review Date: March 6, 2026

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