

TIC PRETESTED® Stabilizer ICE -200 M Powder

Developed specifically for liquid pops (to be frozen by the consumer)

Chemical and Physica	l Properti	es	
	Min.	Max.	
Flavor (Typical)	Bland		-
Moisture (Infrared)	0	12	%
Odor (Typical)	Nearly Odorless		-
pH (viscosity solution)	4	7	рΗ
Powder Color (Visual)	Off White		-
Texture (Qualitative)	Free Flowing Powder		-
Viscosity (1.0%,IPA,82C,RV@20rpm,25C)	400	1200	cps
Microbiological			

Aerobic Plate Count (AOAC 988.18, 0 10000 cft 2.5g) E. coli (AOAC 988.19) <3 MPN /g	ı
E coli (AOAC 988 19) <3 MPNI	
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	
Combined Yeast and Mold 0 1000 cfu	/g
Screen Test	
Min. Max.	
USS#100 Mesh Through 52 92 %	

Nutritional Data/100g

Calories	175
Total Fat (g)	0.53
Saturated Fat (g)	0.22
Trans Fat (g)	0
Monounsaturated Fat (g)	0.19
Polyunsaturated Fat (g)	0.09
Cholesterol (mg)	0
Total Carbohydrates (g)	84.41
Dietary Fiber (2016) (g)	84.41
Total Sugars (g)	0.21
Includes Added Sugars (g)	0
Protein (g)	2.76
Water (g)	10
Ash (g)	2.10
Vitamin A (IU)	0
Vitamin D (mcg)	0
Vitamin C (mg)	0
Sodium (mg)	273.12
Calcium (mg)	420.8
Iron (mg)	2.16
Potassium (mg)	200

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 'ron-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, 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 2 years

Usage Levels

Shelf Life

Typical Usage Level .2% to .35% Solubility Cold Water Soluble Suggested Uses Water Ice, Sherbet, Liquid Frozen Pops

Regulatory Data

CAS#	9000-30-0.	9000-01-5

INS# 412, 414 HS Tariff # 2106.9

Country of Origin Made in USA from domestic and/or imported

ingredients

USDA (BE) Status Not Bioengineered

United States

FDA Regulation 21 CFR 184.1339, 184.1330

Label Declaration Guar Gum, Acacia

Date Effective: May 16, 2023

Next Review Date: May 16, 2026

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