

TICA-algin® 400 Powder

TICA-algin® 400 Powder is a sodium alginate widely used in food and beverage applications including fruit preps. TICA-algin® 400 Powder provides gelation in the presence of calcium ions and forms thermally stable gels. It is medium viscosity for use in a wide range of applications and is Non-GMO for label-friendly claims.

Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Bland		-
Moisture (Infrared)	0	15	%
Odor (Typical)	Sea Extract		-
pH (viscosity solution)	5	8	pH
Powder Color (Visual)	Light Tan		-
Texture (Qualitative)	Free Flowing Powder		-
Viscosity (1.0%,RV@20rpm,25C)	300	700	cps

Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	5000	cfu
Combined Yeast and Mold (BAM)	0	500	/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#40 Mesh On	0	2	%

Nutritional Data/100g

Calories	142.0
Total Fat (g)	0.06
Saturated Fat (g)	0.06
Trans Fat (g)	0.00
Monounsaturated Fat (g)	0.00
Polyunsaturated Fat (g)	0.00
Cholesterol (mg)	0.00
Total Carbohydrates (g)	71.10
Dietary Fiber (2016) (g)	71.10
Total Sugars (g)	0.00
Includes Added Sugars (g)	0.00
Protein (g)	0.00
Water (g)	13.30
Ash (g)	23.00
Vitamin D (mcg)	0.00
Sodium (mg)	9550.00
Calcium (mg)	202.0
Iron (mg)	6.60
Potassium (mg)	0.0

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, 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
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Usage Levels

Typical Usage Level	N/A
Solubility	Cold Water Soluble
Suggested Uses	Sodium Alginate, bakery fruit prep

Regulatory Data

CAS #	9005-38-3
INS #	401
Country of Origin	Product of Japan and/or Chile and/or France and/or China
USDA (BE) Status	Not Bio-Engineered
United States	
FDA Regulation	21 CFR 184.1724
Label Declaration	Sodium Alginate

Effective Date: December 14, 2023

Next Review Date: December 14, 2026

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