

**TICACEL® 824-MP Powder (TICACEL 824 MP)**

TICACEL 824-MP is a high viscosity methylhydroxypropylcellulose. Cold water soluble, TICACEL 824-MP gels when heated to temperatures from 138°F to 154°F. This thermal gelation property makes it an ideal stabilizer for preventing boil out in baked fillings, adding cling to sauces, and regulating viscosity during processing stages.

Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Typical	-	
Moisture (Infrared)	0	5	%
Odor (Typical)	Typical	-	
pH (1.0%)	5.5	8	pH
Powder Color (Visual)	White-Off White	-	
Texture (Qualitative)	Free Flowing Powder	-	
Viscosity (2.0%, 145F, RV@20rpm, 25C)	8000	15000	cps

Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	100	cfu
Combined Yeast and Mold (BAM)	0	100	/g
E. coli (AOAC 988.19)	<3 MPN	-	/g
S. aureus (BAM)	Negative /10g	-	
Salmonella - 375g (AOAC 2013.01)	Negative /375g	-	
Total Coliforms (AOAC 966.24)	<3 MPN	-	/g

Screen Test

	Min.	Max.	
USS#120 Mesh On	0	20	%

Nutritional Data/100g

Calories	188.00
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)	94.00
Dietary Fiber (2016) (g)	94.00
Total Sugars (g)	0.00
Includes Added Sugars (g)	0.00
Protein (g)	0.00
Water (g)	3.00
Ash (g)	3.00
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	135.00
Calcium (mg)	32.00
Iron (mg)	1.00
Potassium (mg)	2.00

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. Only the currently approved list of NDC's considered by the FDA to be dietary fiber are included in the dietary fiber calculation.

*ND – these values have not been determined.

Certification

Kosher
Halal

Packaging and Storage

Standard Packing	50# Bags, 1,000# per pallet
Storage & Handling	Each container is identified with the product name and lot number. Store in cool dry place for maximum shelf life.
Minimum Qty	50.00 lb

Shelf Life

Shelf-Life	1 year
Lead Time	45 business days

Usage Levels

Typical Usage Level	varies
Solubility	Cold water soluble, precipitates upon heating --- redissolves when cooled
Suggested Uses	Low Solids Syrups, Batter for deepfat drying, Canned Pet Foods, Extruded Seafood products, Extruded Onion rings, Salad Dressings, Barbecue Sauces, Pie Fillings, Frozen Dairy Products

Regulatory Data

CAS #	9004-65-3
E #	464
HS Tariff #	3912.39.0000
Country of Origin	Product of Belgium
GMO Status	NGMO
USDA (BE) Status	Not BE
United States	
FDA Regulation	21 CFR 172.874
Label Declaration	Hydroxypropyl Methylcellulose

Date Updated: 12/2/2020

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 © 2020.

5 Westbrook Corporate Ctr. 1600 – 90 Burnhamthorpe Rd.,
Westchester, Illinois 60154 West Mississauga, Ontario L5B
U.S.A. 0H9 Canada
708.551.2600 905.281.7950

www.ingredion.us