



TICACEL® 824-MP Powder

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 gellation 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
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 D (mcg)	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.

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.

Shelf Life

Shelf-Life	1 year
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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
INS #	464
Country of Origin	Product of Belgium
USDA (BE) Status	Not Bio-Engineered
United States	
FDA Regulation	21 CFR 172.874
Label Declaration	Hydroxypropyl Methylcellulose

Effective Date: July 2, 2024

Next Review Date: July 2, 2027

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