



TICACEL® LV Powder

TICACEL® LV is a low viscosity methylcellulose. Cold water soluble, TICACEL LV gels when heated to temperatures from 118°F to 132°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.	
Moisture (Infrared)	0	5	%
pH (viscosity solution)	5.5	8	pH
Powder Color (Visual)	White-Off		-
	White		
Texture (Qualitative)	Free Flowing Powder		-
Viscosity (2.0%, 145F, RV@20rpm, 25C)	300	560	cps

Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	99	cfu
Combined Yeast and Mold (BAM)	0	100	/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

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)	0.00
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

Certification

Kosher
Halal

Packaging and Storage

Standard Packing 40# Cartons, 1,600# 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 3 years

Usage Levels

Typical Usage Level 0.50% to 0.75%
Solubility Cold water soluble, forms gels upon heating --- reversible when cooled
Suggested Uses Dairy, Cheese Sauce, Meat Patties, Potato products, Batter for deepfat frying, Predust for microwavable foods,

Regulatory Data

CAS #	9004-67-5
INS #	461
HS Tariff #	3912.39
Country of Origin	Product of Belgium
GMO Status	Non-GMO Project Verified
USDA (BE) Status	Not Bio-Engineered
United States	
FDA Regulation	21 CFR 182.1480 and 9 CFR 424.21c
Label Declaration	Methylcellulose
Canada	
CFDA Regulation	B.16.100 (Table IV) Food Additives
Label Declaration	Methylcellulose

Other

Meets current FCC (Food Chemical Codex) requirements

Date Updated: January 20, 2023

Next Review Date: January 20, 2026

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