

# TICACEL® MCC FG-100 Powder

Ticacel® MCC FG-100 Powder is an odorless, pure white microcrystalline cellulose, primarily used as a processing aid and bulking agent. Ticacel MCC FG-100 is a non-caloric bulking agent. As a processing aid, it serves as an anti-caking agent for shredded cheese and a flow aid for many dry mixes. Ticacel MCC FG-100 can be used as a lubricant and extrusion aid as well as to minimize the stickiness of cooked pasta. Ticacel MCC FG-100 can also be used as a fat replacer in bakery and meat applications.

## Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Bland	-	
Moisture (Infrared)	0	10	%
Odor (Typical)	Odorless	-	
pH (viscosity solution)	5.5	7.5	pH
Powder Color (Visual)	White	-	
Texture (Qualitative)	Free Flowing Powder	-	

## Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	500	cfu
Combined Yeast and Mold (BAM)	0	100	/g
E. coli (AOAC 988.19)	<3 MPN	-	/g
Salmonella - 375g (AOAC 2013.01 )	Negative /375g	-	
Total Coliforms (AOAC 966.24)	<3 MPN	-	/g

## Screen Test

	Min.	Max.	
USS#200 Mesh On	0	40	%
USS#60 Mesh On	0	5	%

## Nutritional Data/100g

Calories	0.00
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)	95.33
Dietary Fiber (2016) (g)	0.00
Total Sugars (g)	0.00
Includes Added Sugars (g)	0.00
Protein (g)	0.00
Water (g)	4.00
Ash (g)	0.67
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	0.00
Calcium (mg)	0.00
Iron (mg)	0.00
Potassium (mg)	0.00

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 2 years

## Usage Levels

Typical Usage Level	1.0% to 10.0%
Solubility	Insoluble
Suggested Uses	microcrystalline cellulose, processing aid, bulking aid, anticaking agent, extrusion, and shredded cheddar cheese

## Regulatory Data

CAS #	9004-34-6
Organic Status	Not Organic Compliant
E #	460(i)
HS Tariff #	3912.90.00.10
Country of Origin	Product of Brazil
GMO Status	NGMO
USDA (BE) Status	Not Bio-Engineered
United States	GRAS
FDA Regulation	GRAS
Label Declaration	Cellulose Gel (Microcrystalline Cellulose)

Date Updated: January 16, 2023

Next Review Date: January 16, 2026

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