



## TICALOID FOLD N FLEX POWDER (COLL FOLD N FLE)

Ticaloid® FOLD N FLEX is a blend of gums that delivers economical flexibility and strength needed for tortillas whether for wraps, soft tacos, or other Mexican food. It can be used in both flour and corn tortillas at 4 to 8 ounces per CWT. of flour/corn. Additional water needs to be incorporated into the formula -- we recommend 5 parts of additional water for every 1 part of gum. Without the added water the tortillas will be too dry. When used correctly, Ticaloid® FOLD N FLEX adds flexibility and strength.

## Chemical and Physical Properties

|                               | Min.                | Max. |     |
|-------------------------------|---------------------|------|-----|
| Flavor (Typical)              | Typical Bland       | -    |     |
| Moisture (Infrared)           | 0                   | 12   | %   |
| Odor (Typical)                | Nearly Odorless     | -    |     |
| pH (viscosity solution)       | 5                   | 7    | pH  |
| Powder Color (Visual)         | Off White-Tan       | -    |     |
| Texture (Qualitative)         | Free Flowing Powder | -    |     |
| Viscosity (1.0%,RV@20rpm,25C) | 3000                | 5500 | cps |

## Microbiological

|   | Min.           | Max.  |     |
|---|----------------|-------|-----|
| Aerobic Plate Count (AOAC 988.18, 2.5g) | 0              | 10000 | 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#100 Mesh On | 0    | 30   | % |

## Nutritional Data/100g

|                           |        |
|---------------------------|--------|
| Calories                  | 194.86 |
| Total Fat (g)             | 1.00   |
| Saturated Fat (g)         | 0.10   |
| Trans Fat (g)             | 0.00   |
| Monounsaturated Fat (g)   | 0.00   |
| Polyunsaturated Fat (g)   | 0.00   |
| Cholesterol (mg)          | 0.00   |
| Total Carbohydrates (g)   | 84.96  |
| Dietary Fiber (2016) (g)  | 84.96  |
| Total Sugars (g)          | 0.00   |
| Includes Added Sugars (g) | 0.00   |
| Protein (g)               | 3.99   |
| Water (g)                 | 9.70   |
| Ash (g)                   | 0.35   |
| Vitamin A (IU)            | 0.00   |
| Vitamin D (mcg)           | 0.00   |
| Vitamin C (mg)            | 0.00   |
| Sodium (mg)               | 56.79  |
| Calcium (mg)              | 50.95  |
| Iron (mg)                 | 0.01   |
| Potassium (mg)            | 248.58 |

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, 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. |
| Minimum Qty        | 50.00 lb   |

## Shelf Life

|            |                  |
|------------|------------------|
| Shelf-Life | 2 years          |
| Lead Time  | 15 business days |

## Usage Levels

|                     |   |
|---------------------|---|
| Typical Usage Level | 4 oz per 100 lbs. Flour                   |
| Solubility          | Cold Water Soluble                        |
| Suggested Uses      | Bakery, Tortilla, Pita Bread, Pizza Dough |

## Regulatory Data

|                   |   |
|-------------------|---|
| CAS #             | 9000-30-0, 9005-38-3                                  |
| E #               | 412, 401  |
| HS Tariff #       | 1302.32.0020  |
| Country of Origin | Made in USA from domestic and/or imported ingredients |
| GMO Status        | NGMO  |
| USDA (BE) Status  | Not BE  |
| United States     |   |
| FDA Regulation    | 21 CFR 184.1339, 184.1724                             |
| Label Declaration | Guar Gum, Sodium Alginate                             |

Date Updated: 12/2/2020

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