

TicaPAN® 311 (TPAN 311)

38514912

TicaPAN® 311 is a system of hydrocolloids recommended for panning applications. TicaPAN® 311 is designed to replace gum arabic in confection applications with comparable crystallization, binding, viscosity and drying properties. It is lighter in color than gum arabic allowing for reduction or elimination of titanium dioxide.

For a Non-GMO option, TicaPAN® 311-NGMO is available. For a stronger shell and shorter drying times, TicaPAN® Quick Crunch is available.

Analytical

Chemical and Physical Properties

| | Min. | Max. | |
|------------------------------------|---------------------|------|-----|
| Flavor (Typical) | Typical Bland | | - |
| Moisture (Infrared) | 0 | 10 | % |
| Odor (Typical) | Typical Bland | | - |
| pH (viscosity solution) | 4 | 7 | - |
| Powder Color (Visual) | Off-White - White | | - |
| Texture (Qualitative) | Free Flowing Powder | | - |
| Viscosity (40%, 85C, RV@20rpm,25C) | 550 | 1200 | cps |

Microbiological

| | Min. | Max. | |
|---|---------------|------|-----|
| Aerobic Plate Count (AOAC 988.18, 2.5g) | 0 | 5000 | cfu |
| Combined Yeast and Mold (BAM) | 0 | 500 | /g |
| E. coli (AOAC 988.19) | <3 MPN | | /g |
| Salmonella (AOAC 2013.01) | Negative/375g | | - |

Screen Test

| | Min. | Max. | |
|----------------|------|------|---|
| USS#80 Mesh On | 0 | 15 | % |

Nutritional Data/100g

| | |
|---------------------------|--------|
| Calories | 196.88 |
| Total Fat (g) | 00.00 |
| Saturated Fat (g) | 00.00 |
| Trans Fat (g) | 00.00 |
| Monounsaturated Fat (g) | 00.00 |
| Polyunsaturated Fat (g) | 00.00 |
| Cholesterol (mg) | 00.00 |
| Total Carbohydrates (g) | 93.58 |
| Dietary Fiber (2016) (g) | 00.00 |
| Total Sugars (g) | 4.84 |
| Includes Added Sugars (g) | 4.84 |
| Protein (g) | 00.00 |
| Water (g) | 5.22 |
| Ash (g) | 1.19 |
| Vitamin A (IU) | 00.00 |
| Vitamin D (mcg) | 00.00 |
| Vitamin C (mg) | 00.00 |
| Sodium (mg) | 398.78 |
| Calcium (mg) | 16.46 |
| Iron (mg) | 0.04 |
| Potassium (mg) | 4.86 |

Disclaimer: Data is obtained from analytical and calculated values and is reported on an "as is" basis. In accordance with the 2016 USA FDA 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(s)

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 LBS |

Shelf Life

| | |
|------------|---------------|
| Shelf-Life | 2 years |
| Lead Time | Stock Product |

Usage Levels

| | |
|---------------------|---|
| Typical Usage Level | 2% to 4% |
| Solubility | 180° F for full hydration |
| Suggested Uses | hard panning, confections coating, adhesive for bakery products |

Regulatory Data

United States

| | |
|---------------------------------|---|
| Label Declaration | Maltodextrin, Cellulose Gum, Corn Starch |
| FDA Regulation | 21 CFR 184.1444, 182.1745, 172.892 |
| Country of Origin | Made in USA from Domestic and/or Imported Ingredients |
| USDA Bio-Engineered (BE) Status | BE |

Other

| | |
|-------------|---------------------------------|
| CAS # | 9050-36-6, 9004-32-4, 9005-25-8 |
| E # | N/A, 466, N/A |
| HS Tariff # | 2106.9 |

| | |
|----------------|-----|
| Food Chemicals | Yes |
| Codex (FCC) | |
| Compliant | |

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