



## TicaPAN® Quick Crunch CW (TPAN QC-001)

38514931

TicaPAN® Quick Crunch CW is a cold water soluble binder for sugar and sugar alcohol syrups that are used in confection coating and panning. Designed to replace gum arabic in these applications, TicaPAN Quick Crunch CW has comparable binding and viscosity properties, yet it dries faster than gum arabic. TicaPAN Quick Crunch also lends a crunchier texture to the finished shell. It is used as a drop in replacement for gum arabic at a usage level between 2-4% of the syrup recipe. TicaPAN Quick Crunch is patent pending.

## Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Bland	-	
Moisture (Infrared)	0	10	%
Odor (Typical)	Typical Bland	-	
pH (viscosity solution)	4	8	pH
Powder Color (Visual)	White	-	
Texture (Qualitative)	Free Flowing Powder	-	
Viscosity (40%, 85C, RV@20rpm,25C)	550	1500	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 - 375g (AOAC 2013.01 )	Negative /375g	-	

## Screen Test

	Min.	Max.	
USS#100 Mesh On	0	30	%

## Nutritional Data/100g

Calories	191.68
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)	93.92
Dietary Fiber (2016) (g)	0.00
Total Sugars (g)	1.91
Includes Added Sugars (g)	0.00
Protein (g)	0.00
Water (g)	5.13
Ash (g)	1.02
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	332.13
Calcium (mg)	19.61
Iron (mg)	0.03
Potassium (mg)	5.15

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	17 business days

## Usage Levels

Typical Usage Level	2-4% of syrup
Solubility	Cold water soluble
Suggested Uses	

## Regulatory Data

CAS #	9050-36-6, 9004-32-4, 9005-25-8
E #	N/A, 466, 1422
HS Tariff #	3505.10.0040
Country of Origin	Made in USA from domestic and/or imported ingredients
USDA (BE) Status	Not BE
United States	
FDA Regulation	21 CFR 184.1444, 182.1745, 172.892
Label Declaration	Maltodextrin, Cellulose Gum, Modified Corn Starch

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