

**TICACEL® HV Powder**

TICACEL MC HV is a high viscosity methylcellulose. Cold water soluble, TICACEL MC HV gels when heated to temperatures from 132°F to 148°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. When used at roughly 0.1% TICACEL MC HV adds a crisper texture to rice noodles while still maintaining the desired flexibility.

### Analytical Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Bland	-	
Moisture (Infrared)	0	5	%
Odor (Typical)	Bland	-	
pH (viscosity solution)	6	8	pH
Powder Color (Visual)	White-Off White	-	
Texture (Qualitative)	Free Flowing Powder	-	
Viscosity (2.0%, 145F, RV@20rpm, 25C)	3000	5600	cps
Methoxyl content	27.5	31.5	%

### Microbiological

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

### Screen Test

	Min.	Max.	
USS#120 Mesh On	0	20	%

### 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 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.

Effective date: May 22, 2023

Next Review Date: May 22, 2026

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### Certification(s)

Kosher  
Halal  
Non-GMO Project Verified

### Packaging and Storage

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 0.05% to 0.75%  
Solubility Cold water soluble, forms gels upon heating --- reversible when cooled  
Suggested Uses Pie Fillings, Barbecue Sauces, Cheese Sauces, Salad Dressings, Extruded Onion rings, Extruded Seafood products, Meat patties, Potato products, Batter for deepfat frying, Predest for microwavable foods, Doughnuts and Fried pastries,

### Regulatory Data

#### United States

Label Declaration Methylcellulose  
FDA Regulation 21 CFR 182.1480 and 9 CFR 424.21c  
Country of Origin Product of Belgium  
USDA Bio-engineered status Not BE (BE)

#### Other

CAS # 9004-67-5  
E # 461  
HS Tariff # 3912.39.0000

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