

# Ticagel® I21-AGF Powder (TICAGEL I21-AGF)

**38054903**

Developed to give firm, rigid gels with excellent clarity with little or no syneresis (weeping). It may be used for air gel fresheners and also for food gelling systems that require heat reversibility, high gel strength and good water binding capacity.

**technical specification**

## Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Bland		-
Gel Strength (1.5%IPA, 1cm2 probe)	400	800	g/cm3
Moisture (Infrared)	0	12.5	%
Odor (Typical)	Odorless		-
pH (viscosity solution)	6.5	8	pH
Powder Color (Visual)	Off White-Tan		-
Texture (Qualitative)	Free Flowing Powder		-

## Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	10000	cfu
Combined Yeast and Mold (BAM)	0	600	/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#100 Mesh Through	80	100	%

## Nutritional Data/100g

Calories	147.27
Total Fat (g)	0.26
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)	72.04
Dietary Fiber (2016) (g)	0.00
Total Sugars (g)	0.00
Includes Added Sugars (g)	0.00
Protein (g)	0.20
Water (g)	8.64
Ash (g)	18.86
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	1056.00
Calcium (mg)	0.96
Iron (mg)	0.12
Potassium (mg)	7207.68

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	Stock Product

## Usage Levels

Typical Usage Level	1.5% to 3.0%
Solubility	180° F
Suggested Uses	Air Freshener, Food Gels

## Regulatory Data

CAS #	9000-07-1, 9004-32-4
E #	407, 466
HS Tariff #	1301.90.0000
Country of Origin	Made in USA from domestic and/or imported ingredients
USDA (BE) Status	BE
United States	
FDA Regulation	21 CFR 172.620, 182.1745
Label Declaration	Carrageenan, Cellulose Gum

Date Updated: 08/09/2023

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