



# Ticagel® 795 (TICAGEL 795)

Ticagel 795 is a carrageenan especially designed to yield a soft, flexible gel that forms a stable film after drying. It is compatible with polyols and other bulking agents and may be used to formulate confectionery coatings, bakery icings, glazes and similar products. It may also be used as a gelatin replacer at a reduced usage level, thus saving cost and gaining use in vegetarian foods.

technical specification

## Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Bland	-	
Gel Strength (1.5%,IPA, 1cm2 probe)	140	325	gcm
Moisture (Infrared)	0	12	%
Odor (Typical)	Odorless	-	
pH (viscosity solution)	6	9	pH
Powder Color (Visual)	Off White-Cream	-	
Texture (Qualitative)	Free Flowing Powder	-	

## Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	5000	cfu
Salmonella - 375g (AOAC 2013.01 )	Negative /375g	-	

## Screen Test

	Min.	Max.	
USS#100 Mesh On	0	20	%

## Nutritional Data/100g

Calories	168.29
Total Fat (g)	0.23
Saturated Fat (g)	0.04
Trans Fat (g)	0.01
Monounsaturated Fat (g)	0.03
Polyunsaturated Fat (g)	0.03
Cholesterol (mg)	0.40
Total Carbohydrates (g)	71.07
Dietary Fiber (2016) (g)	0.00
Total Sugars (g)	11.50
Includes Added Sugars (g)	11.50
Protein (g)	0.27
Water (g)	9.53
Ash (g)	18.90
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	416.00
Calcium (mg)	545.00
Iron (mg)	1.05
Potassium (mg)	6990.00

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	0.1% to 2.0%
Solubility	180° F
Suggested Uses	Confection, Bakery Glazes, Icings, Binder, Gelatin Replacer

## Regulatory Data

CAS #	9000-07-1, 50-99-7
E #	407
HS Tariff #	1302.39.0010
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 172.620 (184.1857)
Label Declaration	Carrageenan (standardized with Dextrose)

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