



Ticagel® Natural GC-581 B (TGEL NAT-581)

Ticagel® Natural GC-581 B is a clean label gelatin replacer for use in gelatin-free gummy candy. A usage level of 3.9% replaces 6.4% gelatin 275 Bloom, but usage range is 3.7-4.2% by weight. It is processing friendly and can be added or activated the same way as gelatin using 180°F water and activation time of 10 minutes. At depositing Brix of 78°, it has comparable viscosity as gelatin between temperatures of 203-160°F (95-70 C), and like gelatin it is best deposited at the higher end of this temperature range. Ticagel Natural GC-581 B gives a firmer gummy candy compared to gelatin but yields a decent springiness or elasticity compared to fruit slice texture.

technical specification

Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Characteristic	-	
Gel Strength (2.26%, 1cm2 probe, 2hr)	750	1100	gcm
Moisture (Infrared)	0	12	%
Odor (Typical)	Characteristic	-	
pH (1% solution)	4.5	7.0	pH
Powder Color (Visual)	Cream-Light Tan	-	
Texture (Qualitative)	Free Flowing Powder	-	

Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	3000	cfu
Combined Yeast and Mold (BAM)	0	200	/g
E. coli (AOAC 988.19)	<3 MPN		/g
S. aureus (BAM)	<10 cfu		/g
Salmonella - 375g (AOAC 2013.01)	Negative /375g		-
Total Coliforms (AOAC 966.24)	<3 MPN		/g

Screen Test

	Min.	Max.	
USS#40 Mesh On	0	20	%
USS#80 Mesh Through	40		%

Nutritional Data/100g

Calories	270.14
Total Fat (g)	0.13
Saturated Fat (g)	0.01
Trans Fat (g)	0.00
Monounsaturated Fat (g)	0.01
Polyunsaturated Fat (g)	0.01
Cholesterol (mg)	0.03
Total Carbohydrates (g)	91.29
Dietary Fiber (2016) (g)	2.04
Total Sugars (g)	42.50
Includes Added Sugars (g)	42.50
Protein (g)	0.31
Water (g)	6.96
Ash (g)	1.32
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	191.03
Calcium (mg)	2.38
Iron (mg)	0.03
Potassium (mg)	195.57

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

Storage & Handling Each container is identified with the product name and lot number. Store in cool dry place for maximum shelf life.

Shelf Life

2 years

Usage Levels

Typical Usage Level 2.0% to 3.0%
Solubility Partially cold water soluble, for full hydration heat to 180°F or higher
Suggested Uses gel candy, gelatin replacer

Regulatory Data

CAS #	9002-18-0, 57-50-1, 9000-40-2
E #	406, NA, 410
HS Tariff #	2106.9
Country of Origin	Made in USA from domestic and/or imported ingredients
GMO Status	Non-GMO Project Verified
USDA (BE) Status	Not BE
United States	
FDA Regulation	21 CFR 184.1115, 184.1854, 184.1343
Label Declaration	Agar, Sucrose, Locust Bean Gum

Date Updated: 03/09/2022

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5 Westbrook Corporate Ctr. Westchester, Illinois 60154 U.S.A. 708.551.2600	1600 – 90 Burnhamthorpe Rd., West Mississauga, Ontario L5B 0H9 Canada 905.281.7950
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