



Ticagel® PPS-2

Ticagel® PPS-2 is a synergistic ingredient system recommended for pumpkin pie filling. Ticagel® PPS-2 is designed to provide optimum viscosity for cold-filling, control ice crystal formation to improve freeze-thaw stability in uncooked pies and prevent boil out and retain moisture while baking. It also reduces syneresis and provides a firm set to the finished pie filling. It is partially cold water soluble for ease of processing and is fully activated upon baking.

Chemical and Physical Properties

	Min.	Max.	
Gel Strength (2.26%, 1cm2 probe, 2hr)	600	1100	gcm
Moisture (Infrared)	0	12	%
Odor (Typical)	Nearly Odorless		-
Powder Color (Visual)	Creamy White		-
Texture (Qualitative)	Free Flowing Powder		-
Viscosity (2.26%, 180F, RV@20rpm, 1mm.)	100	740	cps

Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	5000	cfu
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#80 Mesh On	0	20	%

Nutritional Data/100g

Calories	246
Total Fat (g)	0.07
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)	78.96
Dietary Fiber (2016) (g)	16.67
Total Sugars (g)	24.67
Includes Added Sugars (g)	24.67
Protein (g)	0.63
Water (g)	4.72
Ash (g)	13.63
Vitamin D (mcg)	0.00
Sodium (mg)	1657.06
Calcium (mg)	124.65
Iron (mg)	0.09
Potassium (mg)	3569.74

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.

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.

Shelf Life

Shelf-Life	2 years
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Usage Levels

Typical Usage Level	N/A
Solubility	180° F
Suggested Uses	pumpkin pie filling

Regulatory Data

CAS #	9000-07-1, 57-50-1, 7447-40-7, 9005-25-8, 7647-14-5, 50-99-7, 37220-17-0, 11138-66-2
INS #	407 (n/a, 508, n/a), N/A, N/A, 425, 415, N/A
Country of Origin	Made in USA from Domestic and/or Imported ingredients
USDA (BE) Status	Not Bio-Engineered
United States FDA Regulation	21 CFR 172.620 (182.1, 184.1622, 184.1857), 184.1854, 182.1, GRAS, 172.695, 182.1
Label Declaration	Carrageenan (standardized with sodium chloride, potassium chloride, and dextrose), Sugar, Corn Starch, Konjac, Xanthan Gum, Salt

Effective Date: January 15, 2024

Next Review Date: January 15, 2027

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