



Ingredion™

38514916CA

Ticaloid® I023 T Fine Powder

Ticaloid® I023 TX is a blend of gums that delivers the strength and flexibility needed for tortillas whether for wraps, soft tacos, or other Mexican food. It can be used in both flour and corn tortillas at 4 to 8 ounces per CWT. of flour/corn. Additional water needs to be incorporated into the formula -- we recommend 5 parts of additional water for every 1 part of gum. Without the added water the tortillas will be too dry. When used correctly, Ticaloid I023 T Fine adds flexibility and strength.

Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Bland	-	
Moisture (Infrared)	0	12	%
Odor (Typical)	Nearly Odorless	-	
pH (viscosity solution)	6	7.5	pH
Powder Color (Visual)	Off White	-	
Texture (Qualitative)	Free Flowing Powder	-	
Viscosity (1.0%,RV@20rpm,25C)	300	650	cps

Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	10000	cfu
Combined Yeast and Mold (BAM)	0	1000	/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 Through	75	100	%

Nutritional Data/100g

Calories	228.65
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)	81.71
Dietary Fiber (2016) (g)	0.00
Total Sugars (g)	2.07
Includes Added Sugars (g)	0.00
Protein (g)	0.00
Water (g)	6.32
Ash (g)	11.97
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	5101.05
Calcium (mg)	10.72
Iron (mg)	0.65
Potassium (mg)	45.28

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

Usage Levels

Typical Usage Level 4 oz. per 100 lbs. flour/corn
Solubility Cold Water Soluble
Suggested Uses Tortilla, Pizza Dough, Refrigerated Dough, Muffin Mixes

Regulatory Data

CAS # 9004-32-4, 9050-36-6, 9000-07-1
E # 466, 407
HS Tariff # 2106.90.9998
Country of Origin Made in USA from domestic and/or imported ingredients
USDA (BE) Status Not Bio-Engineered
United States
FDA Regulation 21 CFR 182.1745, 184.1444, 172.620
Label Declaration Cellulose Gum, Maltodextrin, Carrageenan

Date Updated: October 17, 2022

Next Review Date: October 17, 2025

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technical specification