



Ticaloid® 45I "T" Powder

Ticaloid® 45I "T" Powder is a synergistic system of hydrocolloids recommended for breads, cakes, frozen doughs and gluten free bakery applications. Ticaloid® 45I "T" Powder is designed to control ice crystal formation to improve freeze-thaw stability, increase finished volume and improve texture and machinability in finished food applications. It is process tolerant and easily blended into bakery dry mixes.

Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Bland	-	-
Moisture (Infrared)	0	15	%
Odor (Typical)	Typical	-	-
pH (viscosity solution)	5	7.5	pH
Powder Color (Visual)	Off White	-	-
Texture (Qualitative)	Free Flowing Powder	-	-
Viscosity (1.0%,RV@20rpm,25C)	1500	2500	cps

Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	20000	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#100 Mesh On	0	25	%

Nutritional Data/100g

Calories	170.00
Total Fat (g)	0.23
Saturated Fat (g)	0.09
Trans Fat (g)	0.00
Monounsaturated Fat (g)	0.08
Polyunsaturated Fat (g)	0.04
Cholesterol (mg)	0.00
Total Carbohydrates (g)	78.78
Dietary Fiber (2016) (g)	38.77
Total Sugars (g)	0.09
Includes Added Sugars (g)	0.00
Protein (g)	3.53
Water (g)	8.96
Ash (g)	9.19
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	4305.35
Calcium (mg)	603.0
Iron (mg)	2.65
Potassium (mg)	2599.50

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	0.15-0.30% of flour weight
Solubility	Cold Water Soluble
Suggested Uses	Bakery, Breads, Cakes, Frozen Dough, Bakery, Bread & Bread Products, Gluten Free

Regulatory Data

CAS #	11138-66-2, 9000-30-0, 9005-38-3
INS #	415, 401, 412
HS Tariff #	2106.90
Country of Origin	Made in USA from domestic and/or imported ingredients
USDA (BE) Status	Not Bio-Engineered
United States	
FDA Regulation	21 CFR 172.695, 184.1724, 184.1339
Label Declaration	Xanthan Gum, Sodium Alginate, Guar Gum

Effective Date: March 31, 2023

Next Update Date: March 31, 2026

The information described above is offered solely for your consideration, investigation, and independent verification. It is up to you to decide whether and how to use this information. Ingredion Incorporated and the Ingredion group of companies make no warranty about the accuracy or completeness of the information contained above or the suitability of any of their products for your specific intended use. Furthermore, all express or implied warranties of noninfringement, merchantability, or fitness for a particular purpose are hereby disclaimed. Ingredion Incorporated and the Ingredion group of companies assume no responsibility for any liability or damages arising out of or relating to any of the foregoing.

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