

Ticaloid® 508 M Powder

Used for Frozen Pops (see STAB 64 & W.I. & 101-A series). Used at .2% to .4%

| Chemical and Physical Properties | | | |
|---|------------------------|-------|-----|
| | Min. | Max. | |
| Flavor (Typical) | Typical Bland | | - |
| Moisture (Infrared) | 0 | 12 | % |
| Odor (Typical) | Nearly Odorless | | - |
| pH (viscosity solution) | 5.5 | 7.5 | рΗ |
| Powder Color (Visual) | Off White | | - |
| Texture (Qualitative) | Free Flowing Powder | | - |
| Viscosity (1.0%,RV@20rpm,25C) | 2000 | 3500 | cps |
| Microbiological | | | |
| | Min. | Max. | |
| Aerobic Plate Count (AOAC 988.18, 2.5g) | 0 | 50000 | 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 Through | 80 | 100 | % |

| Calories | 165.0 |
|---------------------------|---------|
| Total Fat (g) | 0.36 |
| Saturated Fat (g) | 0.15 |
| Trans Fat (g) | 0.00 |
| Monounsaturated Fat (g) | 0.12 |
| Polyunsaturated Fat (g) | 0.06 |
| Cholesterol (mg) | 0.00 |
| Total Carbohydrates (g) | 80.40 |
| Dietary Fiber (2016) (g) | 50.40 |
| Total Sugars (g) | 0.14 |
| Includes Added Sugars (g) | 0.00 |
| Protein (g) | 2.13 |
| Water (g) | 9.20 |
| Ash (g) | 4.21 |
| Vitamin D (mcg) | 0.00 |
| = (| 0.00 |
| Sodium (mg) | 3159.50 |
| Calcium (mg) | 161.20 |
| Iron (mg) | 1.36 |
| Potassium (mg) | 217.64 |
| · | |

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 0.2% to 0.4%
Solubility Cold Water Soluble
Suggested Uses Water Ice, Sherbets

Regulatory Data

CAS # 9004-32-4, 9000-30-0, 9000-01-5

INS # 466, 412, 414

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, 184.1339, 184.1330

Label Declaration Cellulose Gum, Guar Gum, Gum Acacia

Effective Date: December 14, 2023

Next Review Date: December 14, 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. Westchester, Illinois 60154 U.S.A. 708.551.2600 1600 – 90 Burnhamthorpe Rd., West Mississauga, Ontario L5B 0H9 Canada 905.281.7950