



Ingredion™

75000691

Ticaloid® 590 "T" Powder

Ticaloid® 590 T is a gum system specially designed to control water loss in frozen tortillas. It also adds flexibility when thawed. For fresh tortillas, try our Ticaloid Tortilla.

Chemical and Physical Properties

	Min.	Max.	
1% Gel Strength, IPA, 2hr, 0.842" Probe	150	500	gcm
Flavor (Typical)	Bland	-	-
Moisture (Infrared)	0	12	%
Odor (Typical)	Odorless	-	-
pH (viscosity solution)	6	7	pH
Powder Color (Visual)	Off White	-	-
Texture (Qualitative)	Free Flowing Powder	-	-

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)	Negative /10g	-	-
-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	237
Total Fat (g)	0.41
Saturated Fat (g)	0.08
Trans Fat (g)	0.00
Monounsaturated Fat (g)	0.18
Polyunsaturated Fat (g)	0.11
Cholesterol (mg)	0.00
Total Carbohydrates (g)	84.34
Dietary Fiber (2016) (g)	29.83
Total Sugars (g)	1.54
Includes Added Sugars (g)	1.54
Protein (g)	4.25
Water (g)	9.02
Ash (g)	3.06
Vitamin D (mcg)	0.00
Sodium (mg)	1469.27
Calcium (mg)	438.81
Iron (mg)	0.83
Potassium (mg)	279.66

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	N/A
Solubility	180° F
Suggested Uses	Bakery, Tortilla, Frozen

Regulatory Data

CAS #	11138-66-2, 9000-40-2, 9050-36-6, 9000-07-1, 7647-14-5, 50-99-7
INS #	415, 410, 407
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, 184.1343, 184.1444, 172.620
Label Declaration	Xanthan Gum, Locust Bean Gum, Maltodextrin, Carrageenan (standardized with dextrose and sodium chloride)

Effective Date: March 7, 2024

Next Review Date: March 7, 2027

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technical specification