

Ticaloid® 911 Powder

Ticaloid® 911 is designed to prevent the weeping of frozen blueberries in muffins and other baked goods. It absorbs the water from the berries and creates a glaze that reduces the tendency of the blue color of the berries to bleed into the baked good.

Sprinkle 1.5-3.0% (based on the weight of the berries) when berries are being thawed.

Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Bland	-	
Moisture (Infrared)	0	10	%
Odor (Typical)	Odorless	-	
pH (viscosity solution)	6	8.5	pH
Powder Color (Visual)	Off White	-	
Texture (Qualitative)	Free Flowing Powder	-	
Viscosity (1.0%,RV@20rpm,25C)	0	100	cps

Microbiological

	Min.	Max.	
Aerobic Plate Count (Typical)	< 500 cfu/g	-	
E. coli (AOAC 988.19)	<3 MPN	/g	
S. aureus (Typical)	<10 cfu	/g	
Salmonella (Typical)	Negative	-	
Total Coliforms (AOAC 966.24)	<3 MPN	/g	
Yeast and Mold (Typical)	< 200/g	-	

Screen Test

	Min.	Max.	
USS#140 Mesh Through	85	100	%

Standard

	Min.	Max.	
CMC Degree of Substitution (FCC)	0.7	0.95	DS
Sodium CMC Assay (FCC)	99.5	100	%

Nutritional Data/100g

Calories	150.00
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)	75.00
Dietary Fiber (2016) (g)	0.00
Total Sugars (g)	0.00
Includes Added Sugars (g)	0.00
Protein (g)	0.00
Water (g)	7.00
Ash (g)	18.00
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	7800.00
Calcium (mg)	8.00
Iron (mg)	1.00
Potassium (mg)	4.00

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	1.5 to 3.0%
Solubility	Cold Water Soluble
Suggested Uses	Bakery, Fruit Glaze, Fruit Coating

Regulatory Data

CAS #	9004-32-4
INS #	466
Country of Origin	Product of USA and/or China and/or Mexico
USDA (BE) Status	Not BE
United States	
FDA Regulation	21 CFR 182.1745
Label Declaration	Cellulose Gum

Date Revised: February 29, 2024

Next Review Date: February 29, 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