

# Ticaloid® DG 671 (TICA DG-671)

Ticaloid® DG 671 stabilizes water-based glazes and icings. This blend should be used at 85% of the level of agar to maintain glaze viscosity and stability. Typical usage levels are 0.2% - 0.4% based on powdered sugar weight.

**technical specification**

## Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Bland		-
Gel Strength (1.5%, 0.5" probe)	210	380	gcm
Moisture (Infrared)	0	13	%
Odor (Typical)	Typical		-
pH (viscosity solution)	6	9	pH
Powder Color (Visual)	Off White-Tan		-
Texture (Qualitative)	Free Flowing Powder		-

## Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	3000	cfu
Combined Yeast and Mold (BAM)	0	200	/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#140 Mesh On	0	60	%
USS#200 Mesh On	40	80	%

## Nutritional Data/100g

Calories	156.50
Total Fat (g)	0.26
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)	75.97
Dietary Fiber (2016) (g)	0.00
Total Sugars (g)	0.00
Includes Added Sugars (g)	0.00
Protein (g)	0.54
Water (g)	10.53
Ash (g)	12.69
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	1.19
Calcium (mg)	0.00
Iron (mg)	0.00
Potassium (mg)	5241.60

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. Only the currently approved list of NDC's considered by the FDA to be dietary fiber are included in the dietary fiber calculation.

\*ND – these values have not been determined.

## 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.
Minimum Qty	50.00 lb

## Shelf Life

Shelf-Life	2 years
Lead Time	15 business days

## Usage Levels

Typical Usage Level	0.15% - 0.4%
Solubility	Boil for 5 minutes
Suggested Uses	Bakery, Icings, Glazes

## Regulatory Data

CAS #	9000-07-1, 9002-18-0
E #	407, 406
HS Tariff #	2106.9
Country of Origin	Made in USA from domestic and/or imported ingredients
GMO Status	NGMO
USDA (BE) Status	Not BE
United States	
FDA Regulation	21 CFR 172.620, 184.1115
Label Declaration	Carrageenan, Agar

Date Updated: 12/2/2020

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