



## Ticaloid® Frosting Max

Ticaloid® Frosting Max was formulated to stabilize and provide a smooth, creamy mouthfeel to aerated frosting. This blend should be incorporated into the water portion of the formula with high shear mixing.

**Chemical and Physical Properties**

	Min.	Max.	
Flavor (Typical)	Bland		-
Moisture (Infrared)	0	12	%
Odor (Typical)	Typical Bland		-
pH (viscosity solution)	5	7	pH
Powder Color (Visual)	Creamy White		-
Texture (Qualitative)	Free Flowing Powder		-
Viscosity (2.0%,RV@20rpm, 25C)	0	100	cps

**Microbiological**

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	5000	cfu
Combined Yeast and Mold (BAM)	0	1000	/g
E. coli (AOAC 988.19)	<3 MPN		/g
Salmonella - 375g (AOAC 2013.01 )	Negative /375g		-
Total Coliforms (AOAC 966.24)	<3 MPN		/g

**Screen Test**

	Min.	Max.	
USS#80 Mesh On	0	30	%

**Nutritional Data/100g**

Calories	185.63
Total Fat (g)	0.11
Saturated Fat (g)	0.03
Trans Fat (g)	0.00
Monounsaturated Fat (g)	0.01
Polyunsaturated Fat (g)	0.00
Cholesterol (mg)	0.07
Total Carbohydrates (g)	91.78
Dietary Fiber (2016) (g)	16.05
Total Sugars (g)	0.03
Includes Added Sugars (g)	0.00
Protein (g)	0.26
Water (g)	6.64
Ash (g)	1.21
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.52
Sodium (mg)	482.63
Calcium (mg)	99.46
Iron (mg)	0.14
Potassium (mg)	16.84

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	1.0-2.0% of the total formula weight
Solubility	Cold water soluble
Suggested Uses	Bakery, icings and frostings

**Regulatory Data**

CAS #	9005-25-8, 9004-34-6, 9004-32-4, 9000-01-5, 9004-67-5, 11138-66-2
INS#	1401, 460 (i), 423, 466, 461, 415 Made in USA from Domestic and/or Imported Ingredients
Country of Origin	Ingredients
USDA (BE) Status	Not Bio-Engineered
United States FDA Regulation	21 CFR 172.892, 182.1745, GRAS, GRAS, 182.1480, 172.695
Label Declaration	Food Starch-Modified, Cellulose Gel, Modified Gum Acacia, Cellulose Gum, Methylcellulose, Xanthan gum

Revision Date: April 8, 2024

Next Review Date: April 8, 2027

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