



Ingredion™

38514929CA

Ticaloid® GF 313 (TICA GF-313)

Ticaloid® GF 313 is a versatile hydrocolloid system that was developed for sweet baked goods, such as muffins and cakes. Ticaloid GF 313 will help you achieve textural attributes lost when switching to gluten-free formulations, such as softness, cohesiveness, and batter viscosity to suspend delicious additions, like blueberries.

technical specification

Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Typical Bland		-
Moisture (Infrared)	0	12	%
Odor (Typical)	Odorless		-
pH (viscosity solution)	6	8.3	pH
Powder Color (Visual)	Cream		-
Texture (Qualitative)	Free Flowing Powder		-
Viscosity (1%, LV@30rpm, 25C)	1400	2400	cps

Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	1000	cfu
Combined Yeast and Mold (BAM)	0	250	/g
E. coli (AOAC 989.11, 2.5g)	Negative /g		-
S. aureus (BAM)	<10 cfu		/g
Salmonella - 375g (AOAC 2013.01)	Negative /375g		-
Total Coliforms (AOAC 989.11)	0	32	/g

Screen Test

	Min.	Max.	
USS#200 Mesh Through	50	100	%
USS#40 Mesh On	0	2	%

Nutritional Data/100g

Calories	156.00
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)	76.00
Dietary Fiber (2016) (g)	0.00
Total Sugars (g)	0.00
Includes Added Sugars (g)	0.00
Protein (g)	1.00
Water (g)	8.60
Ash (g)	14.40
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	7000.00
Calcium (mg)	6.40
Iron (mg)	1.00
Potassium (mg)	3.20

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	1 year
Lead Time	15 business days

Usage Levels

Typical Usage Level	0.25-0.50% on flour weight basis
Solubility	Cold Water Soluble
Suggested Uses	bakery, baked good, gluten-free, gluten free

Regulatory Data

CAS #	9004-32-4, 11138-66-2
E #	466, 415
HS Tariff #	2106.90.9998
Country of Origin	Made in USA from domestic and/or imported ingredients
USDA (BE) Status	Not BE
United States	
FDA Regulation	21 CFR 182.1745, 172.695
Label Declaration	Cellulose Gum, Xanthan Gum

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