

**Ticaloid® GF-345 (TICA GF-345)**

Ticaloid® GF-345 is a specially developed hydrocolloid system for gluten-free dough-type systems. Ticaloid GF 345 can be used to provide maximum volume while maintaining the softness and cohesiveness in gluten-free bread.

Chemical and Physical Properties

	Min.	Max.	
Moisture (Infrared)	0	12	%
pH (viscosity solution)	5.5	8	pH
Powder Color (Visual)	Cream	-	
Texture (Qualitative)	Free Flowing Powder	-	
Viscosity (1.0%,82C,RV@20rpm,25C)	3000	5000	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	12	%

Nutritional Data/100g

Calories	177.52
Total Fat (g)	0.04
Saturated Fat (g)	0.00
Trans Fat (g)	0.00
Monounsaturated Fat (g)	0.01
Polyunsaturated Fat (g)	0.01
Cholesterol (mg)	0.03
Total Carbohydrates (g)	79.41
Dietary Fiber (2016) (g)	4.40
Total Sugars (g)	0.00
Includes Added Sugars (g)	0.00
Protein (g)	4.57
Water (g)	14.76
Ash (g)	1.22
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	3755.39
Calcium (mg)	2.10
Iron (mg)	0.95
Potassium (mg)	257.13

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	0.50-2.1%
Solubility	180°F
Suggested Uses	bakery, baked good, gluten-free, gluten free

Regulatory Data

CAS #	11138-66-2, 9000-40-2, 9000-07-1, 9005-38-3
E #	415, 407, 410, 401
HS Tariff #	2106.90.9998
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 172.695,172.620,184.1343,184.1724
Label Declaration	Xanthan Gum, Carrageenan, Locust Bean Gum, Sodium Alginate

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