



Ticaloid® GR 5420 (TICA GR-5420)

Ticaloid® GR 5420 is a system of hydrocolloids recommended for bakery mixes, bagels, breads, muffins and other baked goods. Ticaloid® GR 5420 is designed to provide moisture retention, improve crumb structure and improve dough texture and batter viscosity in finished food applications. It is cold water soluble and can be blended into bakery dry mixes for ease of use.

For a Non-GMO option, Ticaloid® GR 5420 NGMO is available.

Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Typical Bland	-	
Moisture (Infrared)	0	12	%
Odor (Typical)	Typical Bland	-	
pH (viscosity solution)	6	8	pH
Powder Color (Visual)	OFF WHITE-WHITE	-	
Texture (Qualitative)	Free Flowing Powder	-	
Viscosity (1%, LV@30rpm, 25C)	3000	5800	cps

Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	5000	cfu
Combined Yeast and Mold (BAM)	0	500	/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	15	60	%
USS#80 Mesh On	15	45	%

Nutritional Data/100g

Calories	148.20
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)	73.40
Dietary Fiber (2016) (g)	0.00
Total Sugars (g)	0.00
Includes Added Sugars (g)	0.00
Protein (g)	0.35
Water (g)	7.10
Ash (g)	19.15
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	8160.00
Calcium (mg)	7.60
Iron (mg)	1.05
Potassium (mg)	6.30

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	Stock Product

Usage Levels

Typical Usage Level	2-5 oz/100 lbs flour
Solubility	Cold Water Soluble
Suggested Uses	bakery, bagels, bread, muffin, cookies, bakery mix

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	BE
United States	
FDA Regulation	21 CFR 182.1745, GRAS
Label Declaration	Cellulose Gum, Xanthan Gum

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