



Ingredion™

75000753CA

# Ticaloid® Icing Max (TICA ICING MAX)

Ticaloid® Icing Max is a unique blend of hydrocolloids that provides emulsification, aeration, and water binding properties to icing. Ticaloid Icing Max also is effective in preventing sugar blooms in various icings and glazes such as cream cheese icing, German chocolate icing and ganache glaze. This blend is emulsified with our patented modified gum acacia.

technical specification

## Chemical and Physical Properties

	Min.	Max.	
Moisture (Infrared)	0	12	%
Odor (Typical)	Nearly Odorless		-
pH (viscosity solution)	4.5	6.0	pH
Powder Color (Visual)	Cream		-
Texture (Qualitative)	Free Flowing Powder		-
Viscosity (2.0%,RV@20rpm, 25C)	100	500	cps

## Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	5000	cfu
Combined Yeast and Mold (BAM)	0	1000	/g
Salmonella - 375g (AOAC 2013.01 )	Negative /375g		-
Total Coliforms (AOAC 989.11)	0	32	/g

## Screen Test

	Min.	Max.	
USS#80 Mesh On	0	20	%

## Nutritional Data/100g

Calories	176.51
Total Fat (g)	0.22
Saturated Fat (g)	0.13
Trans Fat (g)	0.02
Monounsaturated Fat (g)	0.06
Polyunsaturated Fat (g)	0.04
Cholesterol (mg)	0.70
Total Carbohydrates (g)	84.04
Dietary Fiber (2016) (g)	0.00
Total Sugars (g)	0.30
Includes Added Sugars (g)	0.00
Protein (g)	1.47
Water (g)	10.13
Ash (g)	4.15
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	1090.82
Calcium (mg)	887.40
Iron (mg)	1.17
Potassium (mg)	166.17

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	Stock Product

## Usage Levels

Typical Usage Level	0.25-0.75%
Solubility	Cold water soluble
Suggested Uses	Icings

## Regulatory Data

CAS #	9000-01-5, 11138-66-2, 455885-22-0
E #	414, 415, 423
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 184.1330, 172.695, GRAS
Label Declaration	Gum acacia, xanthan gum, modified gum acacia

Effective Date: 05/24/2021

Next Review Date: 05/24/2024

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