



Ingredion™

75000758CA

Ticaloid® LITE

Ticaloid® LITE is a system of hydrocolloids recommended for bakery products such as bread, bagels and tortillas. Ticaloid® LITE is designed to retain moisture, enhance softness and control ice crystal formation to improve freeze-thaw stability in finished foods applications. It is cold water soluble and fast-hydrating for ease of use and dough handling improvement.

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

Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Bland	-	
Moisture (Infrared)	0	15	%
Odor (Typical)	Odorless	-	
pH (viscosity solution)	5	8	pH
Powder Color (Visual)	Off White-Tan	-	
Texture (Qualitative)	Free Flowing Powder	-	
Viscosity (1.0%,IPA,82C,RV@20rpm,25C)	3500	8000	cps

Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	50000	cfu
Combined Yeast and Mold (BAM)	0	1000	/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#40 Mesh Through	96.5	100	%

Nutritional Data/100g

Calories	162.00
Total Fat (g)	0.34
Saturated Fat (g)	0.12
Trans Fat (g)	0.00
Monounsaturated Fat (g)	0.13
Polyunsaturated Fat (g)	0.07
Cholesterol (mg)	0.00
Total Carbohydrates (g)	79.33
Dietary Fiber (2016) (g)	40.34
Total Sugars (g)	0.17
Includes Added Sugars (g)	0.00
Protein (g)	2.00
Water (g)	8.45
Ash (g)	9.70
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	4078.33
Calcium (mg)	30.96
Iron (mg)	1.48
Potassium (mg)	98.95

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	.25 to 1 lb. per 100 lbs. Flour
Solubility	Cold Water Soluble
Suggested Uses	High Fiber Breads, Bakery, Bagel, Low-Fat Breads, Waffles

Regulatory Data

CAS #	9004-32-4, 9000-30-0, 11138-66-2
INS #	466, 412, 415
Country of Origin	Made in USA from domestic and/or imported ingredients
USDA (BE) Status	Not Bio-Engineered
United States	
FDA Regulation	21 CFR 182.1745, 184.1339, 172.695
Label Declaration	Cellulose Gum, Guar Gum, Xanthan Gum

Date Updated: October 13, 2022

Next Review Date: October 13, 2025

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technical specification