



Ticaloid® Tortilla (TICA TORTILLA)

Ticaloid® Tortilla is a guar gum replacement that improves machinability, moisture control, and flexibility in flour and corn tortillas. The standard usage for Ticaloid Tortilla is four to eight ounces per 100 pounds of flour. TIC Gums recommends the addition of five parts of water for every one part of gum used. More water will provide the needed moisture for flexible, shelf stable tortillas.

Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Bland	-	
Moisture (Infrared)	0	12	%
Odor (Typical)	Nearly Odorless	-	
pH (viscosity solution)	5.5	8.5	pH
Powder Color (Visual)	Off White	-	
Texture (Qualitative)	Free Flowing Powder	-	
Viscosity (0.5%,RV@20rpm,25C)	2000	3000	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 966.24)	<3 MPN		/g

Screen Test

	Min.	Max.	
USS#80 Mesh On	0	25	%

Nutritional Data/100g

Calories	165.12
Total Fat (g)	0.28
Saturated Fat (g)	0.14
Trans Fat (g)	0.02
Monounsaturated Fat (g)	0.12
Polyunsaturated Fat (g)	0.06
Cholesterol (mg)	0.00
Total Carbohydrates (g)	76.60
Dietary Fiber (2016) (g)	32.80
Total Sugars (g)	0.00
Includes Added Sugars (g)	0.00
Protein (g)	2.35
Water (g)	8.82
Ash (g)	11.95
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	4980.00
Calcium (mg)	26.40
Iron (mg)	12.65
Potassium (mg)	144.70

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	4 to 8 oz. per 100 lbs. Flour/Corn
Solubility	Cold water soluble
Suggested Uses	Tortilla

Regulatory Data

CAS #	9004-32-4, 9000-30-0, 11138-66-2
E #	466, 412, 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, 184.1339, GRAS
Label Declaration	Cellulose gum, Guar gum, xanthan gum

Date Updated: 12/2/2020

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