

Ticaloid® ULTRASMOOTH CL

Ticaloid® ULTRASMOOTH CL is a synergistic system of hydrocolloids recommended for instant beverages and meal replacers. Ticaloid® ULTRASMOOTH CL is designed to provide suspension, viscosity and stability and improve texture by reducing the awareness of particulates associated with insoluble protein or fiber in finished food applications. It is cold water soluble for use in instant applications and non-GMO for label-friendly claims.

For a Non-GMO Project Verified and organic compliant option, Ticaloid® OG Ultrasmooth CL is available.

Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Bland		-
Moisture (Infrared)	0.00	11.50	%
Odor (Typical)	Odorless		-
pH (viscosity solution)	5.50	7.00	pH
Powder Color (Visual)	Off White		-
Texture (Qualitative)	Free Flowing Powder		-
Viscosity (1.0%,RV@20rpm,25C)	2250	5400	cps

Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	1000	cfu
Combined Yeast and Mold (BAM)	0	200	/g
E. coli (AOAC 988.19)	<3 MPN		/g
S. aureus (BAM)	< 10 cfu		/g
Salmonella - 375g (AOAC 2013.01)	Negative /375g		-
Total Coliforms (AOAC 966.24)	<3 MPN		/g

Screen Test

	Min.	Max.	
USS#200 Mesh On	0	35	%

Nutritional Data/100g

Calories	176.09
Total Fat (g)	0.40
Saturated Fat (g)	0.17
Trans Fat (g)	0.00
Monounsaturated Fat (g)	0.14
Polyunsaturated Fat (g)	0.06
Cholesterol (mg)	0.00
Total Carbohydrates (g)	83.19
Dietary Fiber (2016) (g)	60.95
Total Sugars (g)	0.15
Includes Added Sugars (g)	0.00
Protein (g)	3.37
Water (g)	10.00
Ash (g)	3.33
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	1254.83
Calcium (mg)	606.34
Iron (mg)	1.84
Potassium (mg)	234.77

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 0.1% to 0.4%
Solubility Cold Water Soluble
Suggested Uses Meal Replacer, Suspension, Rice Drink, Soy Based Drink, Functional Foods, Iced Coffee Powder, Sports Nutrition, Sports Powders, Hot Chocolate Mixes, Coffee Powder Mixes

Regulatory Data

CAS # 9000-30-0, 9000-01-5, 11138-66-2
INS # 412, 414, 415
HS Tariff # 2106.90
Country of Origin Made in USA from domestic and/or imported ingredients
GMO Status Non-GMO Project Verified
USDA (BE) Status Not Bio-Engineered
United States
FDA Regulation 21 CFR 184.1339, 184.1330, 172.695
Label Declaration Guar Gum, Acacia, Xanthan Gum

Date Effective: April 25, 2023

Next Review Date: April 25, 2026

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