

TICALOID ULTRASMOOT POWDER

Ticaloid® ULTRASMOOTH Powder is a system of hydrocolloids recommended for instant beverages and meal replacers. Ticaloid® ULTRASMOOTH Powder 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.

For a Non-GMO option, Ticaloid® Ultrasmooth NGMO Original is available. For an unmodified and Non-GMO option, Ticaloid® ULTRASMOOTH CL is available. For an unmodified and Organic Compliant option, Ticaloid® OG Ultrasmooth CL is available.

Chemical and Physical Properties				
-	Min.	Max.		
Flavor (Typical)	Bland		-	
Moisture (Infrared)	0	15	%	
Odor (Typical)	Odorless		-	
pH (viscosity solution)	6	8	ρН	
Powder Color (Visual)	Off White		-	
Texture (Qualitative)	Free Flowing Powder		-	
Viscosity (1.0%,RV@20rpm,25C)	900	1900	cps	
Microbiological				
	Min.	Max.		
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	5000	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#140 Mesh On	0	16	%	

Calories Total Fat (g) Saturated Fat (g) Trans Fat (g) Monounsaturated Fat (g) Polyunsaturated Fat (g) Cholesterol (mg) Total Carbohydrates (g) Dietary Fiber (2016) (g) Total Sugars (g)	162.34 0.09 0.02 0.00 0.00 0.00 77.89 0.00 0.98
Includes Added Sugars (g)	0.98
Protein (g) Water (g) Ash (g) Vitamin A (IU) Vitamin D (mcg) Vitamin C (mg) Sodium (mg) Calcium (mg) Iron (mg) Potassium (mg)	1.44 9.25 11.33 0.00 0.00 0.00 7422.70 86.59 1.05 238.45

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

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

Based Drink, Functional Foods, Iced Coffee Powder, Sports Nutrition, Sports Powders, Hot Chocolate Mixes, Coffee Powder Mixes

Regulatory Data

CAS# 9004-32-4, III38-66-2, 9000-07-1

E# 466, 415, 407 HS Tariff# 2106.90.9998

Country of Origin Made in USA from domestic and/or imported

ingredients

USDA (BE) Status Bio-Engineered

United States

FDA Regulation 21 CFR 182.1745, 172.695, 172.620

Label Declaration Cellulose Gum, Xanthan Gum, Carrageenan

Date Updated: November 23, 2022

Next Review Date: November 23, 2025

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