



Ingredion™

75000810

Ticalose® CMC 602 Standard Powder

Ticalose® CMC 602 Standard is sodium carboxymethylcellulose derived from cellulose. It is soluble in either cold or hot water, stable over a pH range of 4.0-10.0, and compatible with a wide range of other food ingredients, such as proteins, sugars, and other hydrocolloids. It is soluble in either cold or hot water and compatible with most water soluble polymers. In addition to its thickening properties, Ticalose CMC 602 Standard also controls texture and ice crystal growth in frozen dairy products and retains moisture in bakery and low calorie formulations.

technical specification

Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Bland	-	
Moisture (Infrared)	0	10	%
Odor (Typical)	Odorless	-	
pH (viscosity solution)	6.5	8.5	pH
Powder Color (Visual)	Off White-Tan	-	
Texture (Qualitative)	Free Flowing Powder	-	
Viscosity (2.0%, LV@30rpm, 25C)	25	800	cps

Microbiological

	Min.	Max.	
Aerobic Plate Count (Typical)	< 100 cfu/g	-	
E. coli (AOAC 988.19)	<3 MPN	/g	
S. aureus (Typical)	<10 cfu	/g	
Salmonella (Typical)	Negative	-	
Total Coliforms (AOAC 966.24)	<3 MPN	/g	
Total Mold (Typical)	< 100 cfu/g	-	
Total Yeast (Typical)	< 100 cfu/g	-	

Screen Test

	Min.	Max.	
USS#40 Mesh On	0	1.5	%

Standard

	Min.	Max.	
CMC Degree of Substitution (FCC)	0.65	0.95	DS
Sodium CMC Assay (FCC)	99.5	99.9	%

Nutritional Data/100g

Calories	150.00
Total Fat (g)	0.00
Saturated Fat (g)	0.00
Trans Fat (g)	0.00
Monounsaturated Fat (g)	0.00
Polyunsaturated Fat (g)	0.00
Cholesterol (mg)	0.00
Total Carbohydrates (g)	75.00
Dietary Fiber (2016) (g)	0.00
Total Sugars (g)	0.00
Includes Added Sugars (g)	0.00
Protein (g)	0.00
Water (g)	7.00
Ash (g)	18.00
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	7800.00
Calcium (mg)	8.00
Iron (mg)	1.00
Potassium (mg)	4.00

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.

Date Updated: 10/31/2023

Next Review Date: 10/31/2026

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	0.1% to 1.25%
Solubility	Cold Water Soluble
Suggested Uses	Medium Viscosity, Freeze/Thaw, Frozen Foods

Regulatory Data

CAS #	9004-32-4
E #	466
HS Tariff #	3912.31
Country of Origin	Product of USA and/or China
USDA BE Status	Not BE
GMO Status	NGMO
United States	21 CFR 182.1745
FDA Regulation	
Label Declaration	Cellulose gum

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5 Westbrook Corporate Ctr. 1600 – 90 Burnhamthorpe Rd.,
Westchester, Illinois 60154 West Mississauga, Ontario L5B
U.S.A. 0H9 Canada
708.551.2600 905.281.7950