

# Ticalose® CMC 15 Fine Powder

38510916

Ticalose® CMC 15 F is a low viscosity, fine mesh sodium carboxymethylcellulose derived from cellulose. It is soluble in both 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 controls texture and ice crystal growth in frozen dairy products. It also retains moisture, making it a valuable asset in many bakery applications and low calorie formulations.

<b>Chemical and Physical</b>	Propertion	es	
	Min.	Max.	
Flavor (Typical)	Bland		-
Moisture (Infrared)	0	10	%
Odor (Typical)	Odorless		-
pH (viscosity solution)	6.5	8.5	рΗ
Powder Color (Visual)	Off White-Tan		-
Texture (Qualitative)	Free Flowing		-
	Powder		
Viscosity (2.0%, LV@30rpm, 25C)	25	100	cps

# **Microbiological**

	Min.	Max.
Aerobic Plate Count (Typical)	< 500 cfu/g	-
E. coli (AOAC 988.19)	<3 MPN	/g
S. aureus (Typical)	<10 cfu	lg
Salmonella (Typical)	Negative	-
Total Coliforms (AOAC 966.24)	<3 MPN	/g
Yeast and Mold (Typical)	< 200/g	-

#### **Screen Test**

	Min.	Max.	
USS#200 Mesh Through	75	100	%
USS#60 Mesh On	0	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 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)	150.00 0.00 0.00 0.00 0.00 0.00 0.00 75.00 0.00
Includes Added Sugars (g)	0.00
Protein (g) Water (g) Ash (g)	0.00 7.00 18.00
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg) Sodium (mg)	0.00 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  $4\ kCal$ .

#### Certification

Halal

### **Packaging and Storage**

50# Bags, 2,000# per pallet Standard Packing 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 0.2% to 1.5% Solubility Cold Water Soluble

Suggested Uses Dairy, Freeze/Thaw, Frozen Foods, Bakery

## Regulatory Data

1108		
CAS#	9004-32-4	
E# HS Tariff# Country of Origin GMO Status USDA (BE) Status	466 3912.31.0010 Product of USA and/or China NGMO Not BE	
United States FDA Regulation	21 CFR 182.1745	
Label Declaration	Cellulose gum	

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