

Ticalose® CMC 15000

Ticalose® CMC 15000 is a high viscosity CMC that has been specially processed to be resistant to such influences as salt and low pH. It also withstands extreme processing conditions such as heat and pressure.

Chemical and Physical Properties

	Min.	Max.	
Bulk Density	0.65	0.90	gcc
Flavor (Typical)	Bland	-	-
Moisture (Infrared)	0	8	%
Odor (Typical)	Odorless	-	-
pH (viscosity solution)	6.5	8.5	pH
Powder Color (Visual)	Off White	-	-
Texture (Qualitative)	Free Flowing Powder	-	-
Viscosity (1%, LV@30rpm, 25C)	7500		cps

Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	5000	cfu
Combined Yeast and Mold (BAM)	0	100	/g
E. coli (AOAC 988.19)	<3 MPN		/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	15	%

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	181.00
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)	90.50
Dietary Fiber (2016) (g)	0.00
Total Sugars (g)	0.00
Includes Added Sugars (g)	0.00
Protein (g)	0.00
Water (g)	8.00
Ash (g)	1.50
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	9000.00
Calcium (mg)	0.00
Iron (mg)	2.00
Potassium (mg)	0.00

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: 04/03/2024

Next Review Date: 04/03/2027

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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
Lead Time Stock Product

Usage Levels

Typical Usage Level .075% to 0.6%
Solubility Cold Water Soluble
Suggested Uses Dairy, Non-Carbonated Beverage (Still), Alcohol Beverages (up to 20% Alcohol), Frozen Pops (sugar-free)

Regulatory Data

CAS # 9004-32-4
INS # 466
Country of Origin Product of Mexico
USDA (BE) Status Not BE
United States
FDA Regulation 21 CFR 182.1745
Label Declaration Cellulose Gum

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