



Ticalose® CMC 2500 F

Ticalose® CMC 2500 F is a cellulose gum that is widely used in food and beverage applications including syrups, instant beverages, tortillas and baked goods. Ticalose® CMC 2500 F provides mouthfeel, viscosity and moisture retention and controls ice crystal formation to improve freeze-thaw stability in finished food applications. It has a fine mesh particle size for fast hydration when well dispersed and viscosity is tightly controlled to ensure batch to batch consistency.

For a Non-GMO option, Ticalose® CMC 2700 F NGMO is available.

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 (1%, LV@30rpm, 25C)	1800	2800	cps

Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	500	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 Through	60	100	%
USS#60 Mesh On	0	2.5	%

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	149.20
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)	74.60
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)	18.40
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	8000.00
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.

Date Updated: February 25, 2024

Next Review Date: February 25, 2027

The information described above is offered solely for your consideration, investigation, and independent verification. It is up to you to decide whether and how to use this information. Ingredion Incorporated and the Ingredion group of companies make no warranty about the accuracy or completeness of the information contained above or the suitability of any of their products for your specific intended use. Furthermore, all express or implied warranties of noninfringement, merchantability, or fitness for a particular purpose are hereby disclaimed. Ingredion Incorporated and the Ingredion group of companies assume no responsibility for any liability or damages arising out of or relating to any of the foregoing.

The INGREDION mark and logo are trademarks of the Ingredion group of companies. All rights reserved. All contents copyright © 2023.

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 1 year

Usage Levels

Typical Usage Level	0.1% to 0.8%
Solubility	Cold Water Soluble
Suggested Uses	Syrup, Dairy, Instant Beverages, Hot Drinks, Hot Chocolate, Snacks, Sports Powder, Sports Nutrition, Bakery, Baking Ingredients & Mixes, Tortillas

Regulatory Data

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

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