



Ingredion™

70000163

Ticalose® CMC 2700 F NGMO

Ticalose® CMC 2700 F NGMO is a medium viscosity fine mesh sodium carboxymethylcellulose derived from cellulose that meets our NGMO definition. 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.

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 (1%, LV@30rpm, 25C)	2000	4500	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	%

Nutritional Data/100g

Calories	146.00
Total Fat (g)	0.00
Saturated Fat (g)	0.00
Trans Fat (g)	0.00
Monounsaturated Fat (g)	0.00
Polysaturated Fat (g)	0.00
Cholesterol (mg)	0.00
Total Carbohydrates (g)	73.00
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)	20.00
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	8800.00
Calcium (mg)	0.00
Iron (mg)	1.00
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.

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

Regulatory Data

CAS # 9004-32-4
INS # 466
HS Tariff # 3912.31
Country of Origin Product of USA and/or China
GMO Status Non GMO Project Verified
USDA (BE) Status Not Bio-Engineered
United States
FDA Regulation 21 CFR 182.1745
Label Declaration Cellulose Gum

Date Effective: 12/10/2023

Next Review Date: 12/10/2026

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