



Ticalose® CMC 2500 Fine Powder

PRODUCT DATA

Ticalose® CMC 2500 F is a medium 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.

Typical Usage Level	0.1% to 0.8%		
Solubility	Cold Water Soluble		
Suggested Uses	Syrup, Dairy, Instant Beverages		
Label Declaration	Cellulose gum		
Country of Origin	Product of USA and/or France and/or Mexico and/or Finland		
Regulatory Status	21 CFR 182.1745		
CAS #	9004-32-4	Kosher 	Y (Y/N)
EU #	466	Kosher for Passover 	N (Y/N)
HS Tariff #	3912.31.0010	Halal	Y (Y/N)
Minimum Qty		Allergen	N (Y/N)
Standard Packing	50# Bags, 2,000# per pallet	All Natural	N* (Y/N)
Lead Time	Stock Product	Shelf-Life	1 year
Storage & Handling	Each container is identified with the product name and lot number. Store in cool dry place for maximum shelf life.		

***TIC Gums Natural Definition Disclaimer:** When deciding which of its product offerings to classify as "natural" or "all natural," TIC Gums applies the following *internal* definition to either term interchangeably: "A finished product derived from naturally occurring raw materials that were processed without modifying the native chemical structure of any of the materials." Our processes may involve more than minimal processing of the raw materials to maximize functionality with processing aids that may be synthetic or that may be derived from ingredients developed through the use of recombinant DNA technology. TIC Gums will consider an ingredient "natural" or "all natural" when there has been no modification to its native chemical structure. TIC Gums makes no representations regarding the consistency of its definition of "natural" or "all natural" with any legal or regulatory lexicon, or dictionary. TIC Gums makes no representations in particular as to whether this definition is superior to or in conformance with definitions of "natural" or "all natural" promulgated by the USDA, Health Canada, or the FDA. Each customer must make its own decision regarding what definition of "natural" or "all natural" the customer will utilize in describing its own products. As part of its decision-making process, each customer should obtain independent regulatory and legal advice regarding the definition of "natural" or "all natural" most appropriate for that customer. Each customer is solely responsible for determining the nature and content of any claims that may or should appear on its own products. Each customer is also solely responsible for compliance with all pertinent legal requirements worldwide.

NUTRITIONAL INFORMATION

**Calories (Total)	320 Kcal	Sodium	7943 mg	Insoluble Dietary Fiber	0.0 g
%Calories from Fat	0.00 %	Potassium	19 mg	Simple Carbohydrates	0 g
Calories from fat	0.00 Kcal	Calcium	9 mg	Complex Carbohydrates	0 g
Total Fat	0.00 g	Total Carbohydrates	80.00 g	Protein	0 g
Trans Fat	0.00 g	Soluble Dietary Fiber	80 g	Vitamins, Other Minerals	*ND
Cholesterol	0 mg				

(per 100 grams). This data is from analysis and calculation and should be considered "typical" and not a specification. Data is reported on an "as is" basis. Total fat and protein values are rounded to the nearest whole number.

* Calculated based on typical assay of component(s)

* N.D.; Not determined

If all nutritional information is listed as "0" then these findings have yet to be evaluated.

SPECIFICATIONS

Bacteriological	Minimum	Maximum	
Aerobic Plate Count (Typical)	< 500 cfu/g	-	
E. coli (Typical)	Negative	-	
S. aureus (Typical)	Negative	-	
Salmonella (Typical)	Negative	-	
Total Coliforms (Typical)	< 30 /g	-	
Yeast and Mold (Typical)	< 200/g	-	
Mesh	Minimum	Maximum	
USS#200 Mesh Through	60	100	%
USS#60 Mesh On	0	2.5	%
Physical and Chemical	Minimum	Maximum	
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
Standard	Minimum	Maximum	
CMC Degree of Substitution (FCC)	0.65	0.95	DS
Sodium CMC Assay (FCC)	99.5	99.9	%

The information provided is based upon tests and observations made under laboratory conditions and is believed to be accurate. Test results may, however, vary depending upon testing conditions. In furnishing samples and product data and specifications, TIC Gums, Inc. makes no Warranty, either express or implied, including any warranty of merchantability or fitness for a particular purpose. It is expressly understood and agreed that it is the buyer's responsibility to determine suitability of the product for a particular purpose, product or process. To obtain a description of our testing methodologies, please contact TIC Gums, Inc. at (800) 899-3953 or (410) 273-7300.

This product, or ingredients used to make this product, has/have been demonstrated to conform with current Food Chemical Codex requirements