



Ingredion™

38824902

Ticaloid® PRO 192 AGD (TICA PRO-192 AGD)

Ticaloid® PRO 192 AGD is a system of hydrocolloids recommended for RTD dairy protein beverages. Ticaloid® PRO 192 AGD is designed to provide suspension, protein stabilization and emulsification and prevent age gelation associated with high concentrations of dairy proteins in finished beverage applications. It is process-tolerant to withstand HTST, UHT and retort conditions and is non-GMO for label-friendly claims.

For a Non-GMO Project Verified and certified organic option, Ticaloid® PRO OG D192 is available.

technical specification

Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Bland		-
Moisture (Infrared)	0	10	%
Odor (Typical)	Typical Bland		-
pH (viscosity solution)	4	6	pH
Powder Color (Visual)	Off White		-
Texture (Qualitative)	Free Flowing Powder		-
Viscosity (0.8%, 185F, LV@60rpm, 25C)	440	960	cps

Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18)	0	1000	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

Nutritional Data/100g

Calories	175.30
Total Fat (g)	0.33
Saturated Fat (g)	0.22
Trans Fat (g)	0.00
Monounsaturated Fat (g)	0.05
Polyunsaturated Fat (g)	0.00
Cholesterol (mg)	0.00
Total Carbohydrates (g)	84.10
Dietary Fiber (2016) (g)	75.60
Total Sugars (g)	0.00
Includes Added Sugars (g)	0.00
Protein (g)	2.54
Water (g)	9.52
Ash (g)	3.71
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	137.73
Calcium (mg)	650.20
Iron (mg)	1.47
Potassium (mg)	711.00

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.

Certification

Kosher
Halal

Packaging and Storage

Storage & Handling Each container is identified with the product name and lot number. Store in cool dry place for maximum shelf life.

Shelf Life 2 years

Usage Levels

Typical Usage Level 0.2% to 0.4%
Solubility For complete hydration, heat to 180°F or higher
Suggested Uses dairy protein beverage, ticaloid pro series

Regulatory Data

CAS #	9000-01-5, 71010-52-1
E #	414, 418
Country of Origin	Made in the USA from Domestic and/or Imported Ingredients
GMO Status	NGMO
USDA (BE) Status	Not BE
United States	
FDA Regulation	21 CFR 184.1330, (EU) No. 231/2012
Label Declaration	Acacia, Gellan Gum

Date Updated: 5/31/2022

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.

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

The INGREDION mark and logo are trademarks of the Ingredion group of companies. All rights reserved. All contents copyright © 2020.

www.ingredion.us