



## Pre-Hydrated® Ticaloid® 210 "S" Powder (TICA PH-210)

Pre-Hydrated® Ticaloid® 210 "S" Powder is a blend of natural\* gums that stabilize and thicken. Originally designed to replace gum tragacanth for salad dressing applications, it can also be selected for a much wider range of applications. Pre-Hydrated Ticaloid 210 S imparts a creamy mouthfeel, improves freeze-thaw characteristics, stabilizes emulsions, and provides suspension. Pre-Hydrated Ticaloid 210 S is stable at a low pH and is capable of withstanding retort conditions and homogenization. As an agglomerated product, Pre-Hydrated Ticaloid 210 S disperses without lumping under most conditions and hydrates more rapidly than powders because it doesn't form lumps typically associated with gums.

## Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Typical Bland	-	
Moisture (Infrared)	0	15	%
Odor (Typical)	Nearly Odorless	-	
pH (viscosity solution)	4	7	pH
Powder Color (Visual)	Off White	-	
Texture (Qualitative)	Free Flowing Powder	-	
Viscosity (1.0%,RV@20rpm,25C)	225	765	cps

## Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	50000	cfu
Combined Yeast and Mold (BAM)	0	1000	/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#80 Mesh On	50	100	%

## Nutritional Data/100g

Calories	180.24
Total Fat (g)	0.13
Saturated Fat (g)	0.05
Trans Fat (g)	0.01
Monounsaturated Fat (g)	0.03
Polyunsaturated Fat (g)	0.02
Cholesterol (mg)	0.29
Total Carbohydrates (g)	85.34
Dietary Fiber (2016) (g)	0.00
Total Sugars (g)	0.13
Includes Added Sugars (g)	0.00
Protein (g)	2.04
Water (g)	9.29
Ash (g)	3.20
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.20
Vitamin C (mg)	0.00
Sodium (mg)	1292.82
Calcium (mg)	722.70
Iron (mg)	1.33
Potassium (mg)	153.67

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

Standard Packing	50# Bags, 750# per pallet
Storage & Handling	Each container is identified with the product name and lot number. Store in cool dry place for maximum shelf life.
Minimum Qty	50.00 lb

## Shelf Life

Shelf-Life	3 years
Lead Time	Stock Product

## Usage Levels

Typical Usage Level	0.5% to 2.0%
Solubility	Cold Water Soluble
Suggested Uses	Salad dressing, Confection

## Regulatory Data

CAS #	9000-01-5, 11138-66-2
E #	414, 415
HS Tariff #	2106.90.9998
Country of Origin	Made in USA from domestic and/or imported ingredients
USDA (BE) Status	Not BE
United States	
FDA Regulation	21 CFR 184.1330, 172.695
Label Declaration	Gum Acacia, Xanthan Gum

Date Updated: 12/2/2020

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