



Ticagel® 822 (TGEL 822)

Ticagel® 822 is a specialized carrageenan designed to combine the thickening and soft gelling characteristics of this hydrocolloid. Ticagel 822 requires the presence of milk proteins to exhibit optimum functionality. It works equally well in both high solids systems like variegates and sauces and low solids systems like custards and flan.

Chemical and Physical Properties

	Min.	Max.	
Gel Strength (1.5%, 0.5" probe)	0	100	gcm
Milk Reactivity (0.2%, 0.842" probe)	50	200	g
Moisture (Infrared)	0	12	%
Odor (Typical)	Nearly Odorless		-
pH (1.0%)	7	10.5	pH
Powder Color (Visual)	Off White		-
Texture (Qualitative)	Free Flowing Powder		-

Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	5000	cfu
Combined Yeast and Mold (BAM)	0	200	/g
E. coli (AOAC 988.19)	<3 MPN		/g
Salmonella - 375g (AOAC 2013.01)	Negative /375g		-

Screen Test

	Min.	Max.	
USS#200 Mesh Through	40	100	%
USS#80 Mesh On	0	15	%

Nutritional Data/100g

Calories	137.73
Total Fat (g)	0.84
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)	32.84
Dietary Fiber (2016) (g)	44.02
Total Sugars (g)	15.67
Includes Added Sugars (g)	0.00
Protein (g)	0.46
Water (g)	6.83
Ash (g)	23.81
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	748.10
Calcium (mg)	971.92
Iron (mg)	0.00
Potassium (mg)	4543.00

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

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.
Minimum Qty	50.00 lb

Shelf Life

Shelf-Life	2 years
Lead Time	Stock Product

Usage Levels

Typical Usage Level	Varies depending on application
Solubility	180° F for full hydration
Suggested Uses	Variegates, sauces, custards, flan

Regulatory Data

CAS #	9000-07-1, 50-99-7, 7447-40-7
E #	172.620 (184.1857, 184.1622)
HS Tariff #	1302.39.0010
Country of Origin	Made in USA from Domestic and/or Imported Ingredients
GMO Status	NGMO
USDA (BE) Status	Not BE
United States	
FDA Regulation	21 CFR 407 (N/A, 508)
Label Declaration	Carrageenan (standardized with dextrose and potassium chloride)

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