

# Ticagel® Bind I66-AK

Ticagel® Bind I66-AK is a synergistic system of hydrocolloids recommended for meat alternatives. Ticagel® Bind I66-AK is designed to provide structure and stability as well as replace methylcellulose in meat alternatives. Ticagel Bind I66-AK is label-friendly, has good binding capabilities at room temperature and maintains overall structure when heated and then cooled to room temperature.

## Analytical

	Min.	Max.	
0.5% Viscosity via RVA	150	300	cps

## Chemical and Physical Properties

	Min.	Max.	
Moisture (Infrared)	0	15	%
Odor (Typical)	Typical	-	
pH (1.0%)	4.5	8.0	pH
Powder Color (Visual)	Off White-Tan	-	
Texture (Qualitative)	Free Flowing Powder	-	

## Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	1000	cfu
Combined Yeast and Mold (BAM)	0	500	/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 Through	80	100	%

## Nutritional Data/100g

Calories	185.02
Total Fat (g)	0.02
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)	89.68
Dietary Fiber (2016) (g)	81.36
Total Sugars (g)	0.00
Includes Added Sugars (g)	0.00
Protein (g)	1.37
Water (g)	7.47
Ash (g)	1.46
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	6.9
Calcium (mg)	0.00
Iron (mg)	0.00
Potassium (mg)	0

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, 1,500# 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 2 years

## Usage Levels

Typical Usage Level	0.5% to 1.5%
Solubility	Partial cold water soluble, for full hydration heat to 180° F or higher.
Suggested Uses	Meat, Soy Burger, Vegetable Binder, Noodles, Surimi, Vegan Meat Analog, Plant-based Meat

## Regulatory Data

CAS #	37220-17-0, 9002-18-0
E #	425, 406
HS Tariff #	2106.90
Country of Origin	Made in USA from Domestic and/or Imported ingredients
GMO Status	NGMO
USDA (BE) Status	Not Bio-Engineered
United States	
FDA Regulation	21 CFR GRAS, 184.1115
Label Declaration	Konjac, Agar

Date Updated: December 15, 2022

Next Review Date: December 15, 2025

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