



Ticaloid® 1004 "T" Powder

Ticaloid® 1004 T was designed to stabilize beverages such as pina colada which contain fruit pulp and fat. In such applications, Ticaloid 1004 T emulsifies the coconut cream and suspends the pineapple pulp. It is stable at low pH.

Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Bland	-	
Moisture (Infrared)	0	15	%
Odor (Typical)	Odorless	-	
pH (viscosity solution)	4	7	pH
Powder Color (Visual)	Cream	-	
Texture (Qualitative)	Free Flowing Powder	-	
Viscosity (0.15%,RV@20rpm,25C)	0	90	cps

Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	20000	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#100 Mesh On	0	50	%
USS#270 Mesh Through	5	55	%

Nutritional Data/100g

Calories	161
Total Fat (g)	0.07
Saturated Fat (g)	0.05
Trans Fat (g)	0.00
Monounsaturated Fat (g)	0.01
Polyunsaturated Fat (g)	0.00
Cholesterol (mg)	0.00
Total Carbohydrates (g)	75.55
Dietary Fiber (2016) (g)	35.55
Total Sugars (g)	0.00
Includes Added Sugars (g)	0.00
Protein (g)	2.50
Water (g)	10.42
Ash (g)	11.65
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	6675
Calcium (mg)	101.00
Iron (mg)	3.30
Potassium (mg)	162.00

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.

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.

Shelf Life

Shelf-Life 2 years

Usage Levels

Typical Usage Level	0.15% to 0.3%
Solubility	Cold Water Soluble
Suggested Uses	Citrus Pulp Drinks, Pulp Suspension

Regulatory Data

CAS #	11138-66-2, 9005-38-3
INS #	415, 401
Country of Origin	Made in USA from domestic and/or imported ingredients
USDA (BE) Status	Not Bio-Engineered
United States	
FDA Regulation	21 CFR 172.695, 184.1724
Label Declaration	Xanthan Gum, Sodium Alginate

Date Reviewed: November 14, 2023

Next Review Date: November 14, 2026

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technical specification