



# Ticaloid® I155 (TICA I155)

Ticaloid® I155 is a synergistic system of hydrocolloids recommended for instant beverages and meal replacers. Ticaloid® I155 is designed to provide suspension and stability in finished food applications. It reduces the gritty texture that is a common issue in powdered protein beverages. It is cold water soluble, natural\*, and low viscosity.

For a Non-GMO and Organic Compliant option, Ticaloid® OG I155 is available.

## Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Bland	-	
Moisture (Infrared)	0	12	%
Odor (Typical)	Odorless	-	
pH (viscosity solution)	5	8	pH
Powder Color (Visual)	Off White	-	
Texture (Qualitative)	Free Flowing Powder	-	
Viscosity (0.25%,RV@20rpm,25C)	60	110	cps

## Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	5000	cfu
Combined Yeast and Mold (BAM)	0	1000	/g
E. coli (AOAC 988.19)	<3 MPN	-	/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	15	%
USS#140 Mesh Through	75	100	%

## Nutritional Data/100g

Calories	175.75
Total Fat (g)	0.33
Saturated Fat (g)	0.16
Trans Fat (g)	0.00
Monounsaturated Fat (g)	0.11
Polyunsaturated Fat (g)	0.04
Cholesterol (mg)	0.00
Total Carbohydrates (g)	83.50
Dietary Fiber (2016) (g)	63.50
Total Sugars (g)	0.09
Includes Added Sugars (g)	0.00
Protein (g)	2.68
Water (g)	10.0
Ash (g)	3.82
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	1248.35
Calcium (mg)	757.50
Iron (mg)	1.95
Potassium (mg)	231.50

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	0.2% to 0.3%
Solubility	Cold Water Soluble
Suggested Uses	Beverages, Meal Replacers, Marinades, Suspension, Low Viscosity, Functional Foods

## Regulatory Data

CAS #	9000-01-5, 9000-30-0, 11138-66-2
E #	414, 415, 412
HS Tariff #	2106.90.9998
Country of Origin	Made in USA from domestic and/or imported ingredients
USDA (BE) Status	Not Bio-Engineered
United States	
FDA Regulation	21 CFR 184.1330, 172.695, 184.1339
Label Declaration	Acacia, Guar Gum, Xanthan Gum

Date Updated: January 2, 2023

Next Review Date: January 2, 2026

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