



Ingredion™

38824900

# Ticaloid® 210 S Powder

Ticaloid® 210 S Powder is a system of hydrocolloids widely used in food and beverage applications including salad dressings, instant beverages, barista foams and frozen desserts. Ticaloid® 210 S Powder is designed to provide suspension, increase viscosity, control ice crystal formation and stabilize emulsions and foams. It is cold water soluble for use in instant applications.

## Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Bland	-	
Moisture (Infrared)	0	12	%
Odor (Typical)	Nearly Odorless	-	
pH (viscosity solution)	4.5	6.5	pH
Powder Color (Visual)	Off White	-	
Texture (Qualitative)	Free Flowing Powder	-	
Viscosity (1.0%,RV@20rpm,25C)	250	550	cps

## Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	5000	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#40 Mesh Through	90	100	%

## Nutritional Data/100g

Calories	176
Total Fat (g)	0.22
Saturated Fat (g)	0.14
Trans Fat (g)	0.00
Monounsaturated Fat (g)	0.05
Polyunsaturated Fat (g)	0.00
Cholesterol (mg)	0.00
Total Carbohydrates (g)	83.61
Dietary Fiber (2016) (g)	61.29
Total Sugars (g)	0.00
Includes Added Sugars (g)	0.00
Protein (g)	1.97
Water (g)	10.00
Ash (g)	4.70
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	1464.36
Calcium (mg)	986.26
Iron (mg)	2.01
Potassium (mg)	235.30

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 3 years

## 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  
  
INS # 414, 415  
HS Tariff # 2106.9  
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  
Label Declaration Acacia, Xanthan Gum

Effective Date: April 6, 2023

Next Update: April 6, 2026

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5 Westbrook Corporate Ctr. 1600 – 90 Burnhamthorpe Rd.,  
Westchester, Illinois 60154 West Mississauga, Ontario L5B  
U.S.A. 0H9 Canada  
708.551.2600 905.281.7950

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technical specification