



## Ticaloid® 310 S Stabilizer

Ticaloid® 310 S Stabilizer is a blend of natural\* gums designed to stabilize and thicken salad dressings and beverages. It provides products with a creamy mouth feel and has been widely used as a 1 for 1 replacement for Gum Tragacanth and pectin. It is cold water soluble and capable of withstanding retort conditions and homogenization.

**Chemical and Physical Properties**

	Min.	Max.	
Flavor (Typical)	Bland		-
Moisture (Infrared)	0	15	%
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)	200	500	cps

**Microbiological**

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	3000	cfu
Combined Yeast and Mold (BAM)	0	400	/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	99.5	100	%

**Nutritional Data/100g**

Calories	176.00
Total Fat (g)	0.29
Saturated Fat (g)	0.19
Trans Fat (g)	0.00
Monounsaturated Fat (g)	0.04
Polyunsaturated Fat (g)	0.00
Cholesterol (mg)	0.00
Total Carbohydrates (g)	83.00
Dietary Fiber (2016) (g)	63.0
Total Sugars (g)	0.00
Includes Added Sugars (g)	0.00
Protein (g)	3.04
Water (g)	10.00
Ash (g)	4.24
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	991.03
Calcium (mg)	787.50
Iron (mg)	0.85
Potassium (mg)	583.65

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	0.05% to 0.7%
Solubility	Cold Water Soluble
Suggested Uses	Juice, Salad Dressings, Sauces, Marinades, Gravies, Low pH Solutions, High pH Solutions, Dry Mix Beverages, Relish, Pectin Replacement in Juice

**Regulatory Data**

CAS #	9000-01-5, 11138-66-2
INS #	414, 415
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 184.1330, 172.695
Label Declaration	Acacia, Xanthan Gum

Date Updated: February 24, 2023

Next Review Date: February 24, 2026

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