

Ticaloid® 710 H Powder (COLL 710 H)

38030900

Ticaloid® 710 H is a Kappa-carrageenan, widely used for gel formation. Made in a unique process. Ticaloid 710 H is superior in its gelling properties and synergy with other gums and starches. Ticaloid 710 H may also be used at low levels for thickener, such as variegated syrup or as an aloe gel thickener. In puddings Ticaloid 710 H is used to prevent weeping (.2% to .5%). Synergistic with most Starches (in Bakery Applications -- use only 0.1% to 0.15%).

Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Bland		-
Gel Strength (1.5%,IPA,1cm2 probe)	400	1300	gcm
Moisture (Infrared)	0	12	%
Odor (Typical)	Odorless		-
pH (1.0%)	7	11	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#100 Mesh Through	80	100	%

Nutritional Data/100g

Calories	147.44
Total Fat (g)	0.30
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)	71.91
Dietary Fiber (2016) (g)	0.00
Total Sugars (g)	0.00
Includes Added Sugars (g)	0.00
Protein (g)	0.23
Water (g)	8.86
Ash (g)	18.70
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	0.00
Calcium (mg)	0.00
Iron (mg)	0.00
Potassium (mg)	8190.00

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	0.2% - 0.5% alone. 0.1% - 0.15% (with starch)
Solubility	180° F
Suggested Uses	Carrageenan, Puddings

Regulatory Data

CAS #	9000-07-1
E #	407
HS Tariff #	1302.39.0010
Country of Origin	Product of Korea
GMO Status	Non -GMO
USDA (BE) Status	Not Bio-Engineered
United States	
FDA Regulation	21 CFR 172.620
Label Declaration	Carrageenan

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Next Review Date: December 7, 2026

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