



Ingredion™

75000697

Ticaloid® 710 H-96 Powder

Widely used for gel formation. Also used at low level for thickener (such as variegated Syrup and Caramel Toppings), Aloe Gel Thickener. In Puddings 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	1000	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)	Negative /10g		-
Salmonella - 375g (AOAC 2013.01)	Negative /375g		-
Total Coliforms (AOAC 966.24)	<3 MPN		/g

Screen Test

	Min.	Max.	
USS#100 Mesh Through	85	100	%

Standard

	Min.	Max.	
Total Ash Content (FCC)	0	35	%

Nutritional Data/100g

Calories	182
Total Fat (g)	0.26
Saturated Fat (g)	0.00
Trans Fat (g)	0.00
Monounsaturated Fat (g)	0.00
Polysaturated Fat (g)	0.00
Cholesterol (mg)	0.00
Total Carbohydrates (g)	75.30
Dietary Fiber (2016) (g)	0.00
Total Sugars (g)	0.90
Includes Added Sugars (g)	0.90
Protein (g)	0.20
Water (g)	8.28
Ash (g)	15.97
Vitamin D (mcg)	0.00
Sodium (mg)	440.00
Calcium (mg)	3.00
Iron (mg)	0.00
Potassium (mg)	6962.25

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, 1,000# 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, Caramel Toppings

Regulatory Data

CAS #	9000-07-1, 9050-36-6
INS #	407, N/A
Country of Origin	Made in USA from Domestic and/or Imported Ingredients
USDA (BE) Status	Not Bio-Engineered
United States	
FDA Regulation	21 CFR 172.620, 184.1444
Label Declaration	Carrageenan, Maltodextrin

Effective Date: February 6, 2024

Next Review Date: February 6, 2027

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technical specification