



Ticaloid® 750

Ticaloid® 750 provides creamy viscosity and mouthfeel to milk and non-milk based beverage applications. Synergistic with most starches. In heated milk, 0.2% will form a gel. Used at 0.1% to 0.3% for milk shakes, 0.8% to 1.2% for instant puddings.

Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Typical Bland		-
Milk Reactivity (0.2%, 0.842" probe)	10	55	g
Moisture (Infrared)	0	12	%
Odor (Typical)	Nearly Odorless		-
pH (viscosity solution)	7	12	pH
Powder Color (Visual)	Off White-Tan		-
Texture (Qualitative)	Free Flowing Powder		-
Viscosity (1.0%,RV@20rpm,25C)	250	800	cps

Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	3000	cfu
Combined Yeast and Mold (BAM)	0	200	/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#200 Mesh On	0	50	%

Nutritional Data/100g

Calories	128.10
Total Fat (g)	0.10
Saturated Fat (g)	0.06
Trans Fat (g)	0.01
Monounsaturated Fat (g)	0.05
Polyunsaturated Fat (g)	0.05
Cholesterol (mg)	0.00
Total Carbohydrates (g)	63.48
Dietary Fiber (2016) (g)	0.00
Total Sugars (g)	0.06
Includes Added Sugars (g)	0.06
Protein (g)	0.99
Water (g)	11.73
Ash (g)	23.70
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	5901.30
Calcium (mg)	320.92
Iron (mg)	10.39
Potassium (mg)	1653.35

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	0.05-0.10%
Solubility	Cold Water Soluble
Suggested Uses	Dairy, Instant Puddings, Carrageenan, Fruit & Chocolate Syrups, Milk Shake, Bakery, BreadWash, Refrigerated Omelets, Dairy, Cream, Creamers, Drink Mixes, Sports Protein RTD, Sports Nutrition, Sports Powder, Protein Powder

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
Canada	
CFR Regulation	CFR Regulation B.16.100 Table IV, Non-standard food
Label Declaration	Carrageenan, Maltodextrin

Date Effective: April 8, 2024

Next Review Date: April 8, 2027

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