



Ticaloid® 760 MB Powder

Ticaloid® 760 MB is a stabilizer blend that has been formulated for cocoa suspension in pasteurized chocolate milk products. Ticaloid 760 MB can also be used in other dairy products, such as variegating syrup, egg nog and buttermilk to provide body and a creamy texture.

Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Typical	-	
Milk Reactivity (0.2%, 0.842" probe)	25	75	g
Moisture (Infrared)	0	12	%
Odor (Typical)	Nearly Odorless	-	
pH (viscosity solution)	6.5	7.5	pH
Powder Color (Visual)	Tan	-	
Texture (Qualitative)	Free Flowing Powder	-	
Viscosity (0.05%,Milk,160F,LV@60rpm,4C)	80	350	cps
Viscosity (0.05%,Milk,160F,LV@60rpm,1mm)	0	30	cps
Zahn Viscosity	4	9	sec

Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	20000	cfu
Combined Yeast and Mold (BAM)	0	1000	/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 Through	60	100	%

Nutritional Data/100g

Calories	180.42
Total Fat (g)	0.03
Saturated Fat (g)	0.01
Trans Fat (g)	0.01
Monounsaturated Fat (g)	0.01
Polyunsaturated Fat (g)	0.01
Cholesterol (mg)	0.21
Total Carbohydrates (g)	61.18
Dietary Fiber (2016) (g)	0.00
Total Sugars (g)	8.78
Includes Added Sugars (g)	0.00
Protein (g)	0.31
Water (g)	6.90
Ash (g)	31.57
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	1.67
Sodium (mg)	6873.82
Calcium (mg)	1077.45
Iron (mg)	3.54
Potassium (mg)	3224.30

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	2 years
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Usage Levels

Typical Usage Level	0.03-0.04%
Solubility	180° F
Suggested Uses	Dairy, Chocolate Milk, Instant Coffee

Regulatory Data

CAS #	9000-07-1, 7647-14-5, 50-99-7, 9050-36-6, 7722-88-5
INS#	407 (N/A, N/A), N/A, 450
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 (182.1, 184.1857), 184.1444, 182.6789
Label Declaration	Carrageenan (standardized with salt, dextrose), Maltodextrin, Tetrasodium Pyrophosphate

Revision Date: April 8, 2024

Next Review Date: April 8, 2027

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