

Ticaloid® 780 Stabilizer

Ticaloid 780 Stabilizer is a carrageenan specifically designed for its reactivity with milk. At low levels such as 0.1 to 0.3%, it will add body and viscosity to milk beverages such as shakes. At higher loading levels such as 0.8 to 1.2% it will form soft gels for pudding textures. Ticaloid 780 can be used in cold water applications such as instant shakes or puddings. Firmer gels or lower loading can be achieved by heating the milk.

Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Typical Bland	-	
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	850	cps

Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	2000	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#200 Mesh On	0	50	%
USS#80 Mesh On	0	5	%

Nutritional Data/100g

Calories	127.24
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)	0.80
Total Carbohydrates (g)	63.17
Dietary Fiber (2016) (g)	0.00
Total Sugars (g)	0.00
Includes Added Sugars (g)	0.00
Protein (g)	1.00
Water (g)	11.80
Ash (g)	23.93
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	5960.00
Calcium (mg)	324.00
Iron (mg)	10.50
Potassium (mg)	1670.00

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
Non-GMO Project Verified

Packaging and Storage

Standard Packing 55# Bags
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 0.10% to 1.2%
Solubility Cold water soluble
Suggested Uses Dairy Beverages, Dairy, Cream, Creamers

Regulatory Data

CAS # 9000-07-1
INS# 407
Country of Origin Product of Spain and/or Chile
USDA (BE) Status Not Bio-Engineered

United States
FDA Regulation 21 CFR 172.620
Label Declaration Carrageenan

Revision Date: April 8, 2024

Next Review Date: April 8, 2027

The information described above is offered solely for your consideration, investigation, and independent verification. It is up to you to decide whether and how to use this information. Ingredion Incorporated and the Ingredion group of companies make no warranty about the accuracy or completeness of the information contained above or the suitability of any of their products for your specific intended use. Furthermore, all express or implied warranties of noninfringement, merchantability, or fitness for a particular purpose are hereby disclaimed. Ingredion Incorporated and the Ingredion group of companies assume no responsibility for any liability or damages arising out of or relating to any of the foregoing.

5 Westbrook Corporate Ctr. 1600 – 90 Burnhamthorpe Rd.,
Westchester, Illinois 60154 West Mississauga, Ontario L5B
U.S.A. 0H9 Canada
708.551.2600 905.281.7950