

**Ticaloid® 8060 UM (TICA 8060 UM)**

Ticaloid® 8060 UM is a synergistic ingredient system recommended for canned pet food applications, meat loaf products, and gravy and stew applications. Ticaloid 8060 UM is designed to provide high viscosity, both upfront and end, excellent moisture binding capabilities, and firm set in meat loaf applications. It is tolerant to most processing conditions including UHT, HTST, and retort, while offering a Non-GMO claim for label friendly claims.

Analytical

	Min.	Max.	
Viscosity Final (5.5% RVA in water)	1400	2000	cps

Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Typical Bland	-	
Moisture (Infrared)	0	15	%
Odor (Typical)	Odorless	-	
pH (5.0%)	6	8	pH
Powder Color (Visual)	Off White-Cream	-	
Texture (Qualitative)	Free Flowing Powder	-	

Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	5000	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 On	0	5	%

Nutritional Data/100g

Calories	198.23
Total Fat (g)	0.12
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)	97.17
Dietary Fiber (2016) (g)	10.28
Total Sugars (g)	0.09
Includes Added Sugars (g)	0.00
Protein (g)	0.65
Water (g)	1.79
Ash (g)	0.27
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	188.22
Calcium (mg)	17.77
Iron (mg)	0.37
Potassium (mg)	36.40

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. Only the currently approved list of NDC's considered by the FDA to be dietary fiber are included in the dietary fiber calculation.

*ND – these values have not been determined.

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.
Minimum Qty	50.00 lb

Shelf Life

Shelf-Life	2 years
Lead Time	Stock Product

Usage Levels

Typical Usage Level	0.5% to 5.0%
Solubility	Partial cold water solubility, heat for full hydration
Suggested Uses	Canned Pet Foods, Retort Gravies, Retort Sauces

Regulatory Data

CAS #	9005-25-8, 9000-30-0, 11138-66-2
E #	NA, 412, 415
HS Tariff #	2106.90
Country of Origin	Made in the USA from Domestic and/or Imported Ingredients
GMO Status	NGMO
USDA (BE) Status	Not BE
United States	
FDA Regulation	21 CFR 182.1, 184.1339, 172.695
Label Declaration	Potato Starch, Guar Gum, Xanthan Gum

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