

Ticaloid® 8090 S (TICA 8090 S)

75000714

Ticaloid® 8090 S is synergistic system of starch and gums designed to deliver texture and stability to gravies, soups, and canned pet food.

technical specification

Analytical

	Min.	Max.	
Viscosity (5% RVA in water)	2000	2600	cps

Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Bland		-
Moisture (Infrared)	0	15	%
Odor (Typical)	Odorless		-
pH (10.0%)	6	8	pH
Powder Color (Visual)	White		-
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	320.97
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)	85.76
Dietary Fiber (2016) (g)	10.03
Total Sugars (g)	0.09
Includes Added Sugars (g)	0.00
Protein (g)	0.61
Water (g)	16.79
Ash (g)	0.35
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	221.02
Calcium (mg)	12.55
Iron (mg)	0.03
Potassium (mg)	12.29

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 4.0%
Solubility	Cold Water Soluble, Heat for Full Activation
Suggested Uses	Soups, Gravies, Pet Foods

Regulatory Data

CAS #	9045-28-7, 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 NA, 184.1339, 172.695
Label Declaration	Modified Potato Starch, Guar Gum, Xanthan Gum

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