

Ticaloid® 881 M Powder (COLL 881 M)

75000718

Ticaloid® 881 M Powder is an iota carrageenan widely used in food and beverage applications including fruit spreads, cheeses, pasteurized whole eggs and emulsified meats. Ticaloid® 881 M Powder provides suspension at low usage levels and forms soft, elastic gels in finished food applications. It is standardized to a consistent gel strength.

For a Non-GMO option, Ticaloid® 881 M NGMO is available.

Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Bland	-	
Moisture (Infrared)	0	15	%
Odor (Typical)	Nearly Odorless	-	
pH (viscosity solution)	6	10	pH
Powder Color (Visual)	Light Tan	-	
Texture (Qualitative)	Free Flowing Powder	-	
Viscosity (1.5%, IPA, 82C, RV@20rpm, 25C)	Forms Soft Gel	-	
Viscosity (1.5%, RV@20rpm, 25C)	Forms Soft Gel	-	

Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	10000	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#40 Mesh Through	99.5	100	%

Nutritional Data/100g

Calories	217.47
Total Fat (g)	0.14
Saturated Fat (g)	0.06
Trans Fat (g)	0.02
Monounsaturated Fat (g)	0.04
Polyunsaturated Fat (g)	0.04
Cholesterol (mg)	0.68
Total Carbohydrates (g)	73.87
Dietary Fiber (2016) (g)	0.00
Total Sugars (g)	20.45
Includes Added Sugars (g)	19.55
Protein (g)	0.26
Water (g)	9.42
Ash (g)	16.31
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	720.70
Calcium (mg)	928.90
Iron (mg)	1.78
Potassium (mg)	4922.25

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.

Date Updated: 12/2/2020

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	0.8% to 1.2%
Solubility	180° F
Suggested Uses	Carrageenan, Meats, Fruit Spreads, Turkey Franks, Chicken Franks, Cheese Slices, Pasteurized whole egg

Regulatory Data

CAS #	9000-07-1, 50-99-7, 9050-36-6
E #	407, NA, NA
HS Tariff #	1302.39.0090
Country of Origin	Made in USA from Domestic and/or Imported ingredients
USDA (BE) Status	Not BE
United States	
FDA Regulation	21 CFR 172.620, 184.1444, 184.1857
Label Declaration	Carrageenan, Maltodextrin, Dextrose

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