



Ticaloid® OG 1155

Ticaloid® OG 1155 is an all-natural* hydrocolloid system formulated as a low viscosity suspending aid for beverages. In addition to providing suspension, Ticaloid® OG 1155 also provides smooth mouthfeel and acts as a bodying agent. Ticaloid OG 1155 is suitable for use in certified organic products with the use of Non-GMO grade xanthan.

Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Bland		-
Moisture (Infrared)	0	12	%
Odor (Typical)	Odorless		-
pH (viscosity solution)	5	8	pH
Powder Color (Visual)	Tan		-
Texture (Qualitative)	Free Flowing Powder		-
Viscosity (0.25%,RV@20rpm,25C)	60	280	cps

Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	5000	cfu
Combined Yeast and Mold (BAM)	0	1000	/g
E. coli (AOAC 988.19)	<3 MPN		/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	15	%
USS#140 Mesh Through	75	100	%

Nutritional Data/100g

Calories	176.10
Total Fat (g)	0.38
Saturated Fat (g)	0.18
Trans Fat (g)	0.00
Monounsaturated Fat (g)	0.11
Polyunsaturated Fat (g)	0.04
Cholesterol (mg)	0.00
Total Carbohydrates (g)	82.80
Dietary Fiber (2016) (g)	58.80
Total Sugars (g)	0.11
Includes Added Sugars (g)	0.00
Protein (g)	3.69
Water (g)	10.0
Ash (g)	3.58
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	1183.30
Calcium (mg)	615.00
Iron (mg)	1.22
Potassium (mg)	425.20

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

Usage Levels

Typical Usage Level	0.20-0.30%
Solubility	Cold water soluble
Suggested Uses	Beverages, Meal Replacers, Marinades, Suspension, Low Viscosity, Functional Foods

Regulatory Data

CAS #	9000-01-5, 11138-66-2, 9000-30-0
Organic Status	Ingredient List Only
E #	414, 412, 415
HS Tariff #	2106.90.9898
Country of Origin	Made in USA from domestic and/or imported ingredients
GMO Status	NGMO
USDA (BE) Status	Not Bio-Engineered
United States	
FDA Regulation	21 CFR 184.1330, 184.1339, 172.695
Label Declaration	Organic Gum Acacia, Organic Guar Gum, Xanthan Gum

Date Updated: November 23, 2022

Next Review Date: November 23, 2025

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