



Ticaloid® PRO 122 RD (TICA PRO-122 RD)

Ticaloid® PRO 122 RD is an ingredient system widely used in RTD dairy beverage applications including coffee beverages. Ticaloid® PRO 122 RD is designed to provide suspension, emulsification and texture in finished beverage applications. It is process-tolerant to withstand HTST, UHT and retort conditions and is non-GMO for label-friendly claims.

For a certified organic option, TICOrganic® Ticaloid® PRO 122 RD is available.

Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Bland	-	
Moisture (Infrared)	0	11.0	%
Odor (Typical)	Typical Bland	-	
pH (viscosity solution)	4.0	6.0	pH
Powder Color (Visual)	Off White	-	
Texture (Qualitative)	Free Flowing Powder	-	
Viscosity (2.3%, 185F, LV@60rpm, 25C)	375	965	cps

Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18)	0	10000	cfu
Combined Yeast and Mold (BAM)	0	200	/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#80 Mesh On	35	85	%

Nutritional Data/100g

Calories	180.20
Total Fat (g)	0.07
Saturated Fat (g)	0.00
Trans Fat (g)	0.00
Monounsaturated Fat (g)	*ND
Polyunsaturated Fat (g)	*ND
Cholesterol (mg)	0.00
Total Carbohydrates (g)	88.98
Dietary Fiber (2016) (g)	26.60
Total Sugars (g)	0.00
Includes Added Sugars (g)	0.00
Protein (g)	1.04
Water (g)	9.85
Ash (g)	0.07
Vitamin A (IU)	*ND
Vitamin D (mcg)	0.00
Vitamin C (mg)	*ND
Sodium (mg)	62.49
Calcium (mg)	226.61
Iron (mg)	0.00
Potassium (mg)	220.78

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	0.60% to 1.30%
Solubility	For complete hydration, heat to 180°F or higher
Suggested Uses	Retorted Coffee Beverages with Dairy Protein

Regulatory Data

CAS #	9037-22-3, 9000-01-5, 71010-52-1
E #	NA, 414, 418
HS Tariff #	2106.9
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, 184.1330, (EU) No. 231/2012
Label Declaration	Corn Starch, Gum Acacia, Gellan Gum

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technical specification