



# Ticaloid® PRO 181 AG

Ticaloid® PRO 181 AG is a system of hydrocolloids recommended for RTD plant-based protein beverages. Ticaloid® PRO 181 AG is designed to provide suspension, protein stabilization and emulsification 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 Non-GMO Project Verified and certified organic option, Ticaloid® PRO OG 181 is available.

## Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Bland	-	-
Moisture (Infrared)	0	10	%
Odor (Typical)	Typical Bland	-	-
pH (viscosity solution)	3.5	6.5	pH
Powder Color (Visual)	Off White	-	-
Texture (Qualitative)	Free Flowing Powder	-	-
Viscosity (0.8%, 185F, LV@60rpm, 25C)	400	800	cps

## Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18)	0	1000	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

## Nutritional Data/100g

Calories	187.19
Total Fat (g)	0.09
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)	89.50
Dietary Fiber (2016) (g)	0.00
Total Sugars (g)	0.00
Includes Added Sugars (g)	0.00
Protein (g)	1.85
Water (g)	4.96
Ash (g)	3.60
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	140.50
Calcium (mg)	864.00
Iron (mg)	1.53
Potassium (mg)	227.00

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

Storage & Handling Each container is identified with the product name and lot number. Store in cool dry place for maximum shelf life.

Shelf Life 2 years

## Usage Levels

0.2% to 0.4%  
Typical Usage Level For complete hydration, heat to 180°F or higher  
Solubility non-dairy milk beverages (i.e. nut milks such as almond), ticaloid pro series  
Suggested Uses

## Regulatory Data

CAS #	9000-01-5, 71010-52-1
E #	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 184.1330, (EU) No. 231/2012
Label Declaration	Gum Acacia, Gellan Gum

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technical specification