



Ingredion™

# TICALOID® PRO 192 AGD

38824902

technical specification

## Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Bland	-	
Odor (Typical)	Typical Bland	-	
Powder Color (Visual)	Off White	-	
Texture (Qualitative)	Free Flowing Powder	-	
Moisture (Infrared)		10	%
Viscosity	440	960	cps
(0.8%, 185F, LV@60rpm)			
pH (Viscosity Solution)	4	6	pH

## Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 966.23)	0	1000	cfu/g
Total Coliforms (AOAC 966.24)		<3 MPN	/g
E. coli (AOAC 988.19)		<3 MPN	/g
Salmonella-375g (AOAC 2003.09)		Negative/375g	-
Combined Yeast & Mold (BAM)	0	200	cfu/g
S. aureus (BAM)		<10	cfu/g

## Nutritional Data/100g

Calories	175.30
Total Fat (g)	0.33
Saturated Fat (g)	0.22
Trans Fat (g)	0.00
Cholesterol (mg)	0.00
Total Carbohydrates (g)	84.10
Dietary Fiber (2016) (g)	75.60
Total Sugars (g)	0.00
Includes Added Sugars (g)	0.00
Protein (g)	2.54
Ash (g)	3.71
Vitamin D (mcg)	0.00
Sodium (mg)	137.73
Calcium (mg)	650.20
Iron (mg)	1.47
Potassium (mg)	711.00

Data is obtained from analytical and calculated values and is reported on an "as is" basis. In accordance with the 2016 USA FDA Nutrition Facts Label regulations all 'non-digestible carbohydrates' (NDC's) have been calculated as 2 kCal / gram, opposed to 4 kCal.

## Certification(s)

Halal  
Kosher

## Packaging and Storage

Product should be stored in a clean, dry area at ambient temperature and away from heavily aromatic material.

## Shelf Life

The best before date for TICALOID® PRO 192 AGD is 24 months from the date of manufacture.

## Recommended Usage Rate

0.2% to 0.4%

## Regulatory Data

### United States

Labeling	Gum Acacia, Gellan Gum
FDA Regulation	21 CFR 184.1330, (EU) No. 231/2012
USDA Bio-Engineered (BE) Status	Not Bio-Engineered

## Other

Food Chemicals	Yes
Codex (FCC)	
Compliant	

## Features and Benefits

TICALOID® PRO 192 AGD is a system of hydrocolloids recommended for RTD dairy protein beverages. TICALOID® PRO 192 AGD is designed to provide suspension, protein stabilization and emulsification and prevent age gelation associated with high concentrations of dairy proteins 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 D192 is available.

Scan for Legal Disclaimer



Effective Date: November 3, 2025

Next Review Date: November 3, 2028

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