

**Ticaloid® PRO 192 AGD HV (TICA PRO AGD-HV)**

Ticaloid® PRO 192 AGD HV specifically designed to build viscosity while providing suspension and emulsification to dairy protein beverages at a usage level of 0.20-0.40%. In dairy beverages, it helps to delay age gelation associated with high concentration of dairy proteins.

**Chemical and Physical Properties**

	Min.	Max.	
Flavor (Typical)	Bland		-
Moisture (Infrared)	0	13	%
Odor (Typical)	Typical Bland		-
pH (viscosity solution)	4.5	6.5	pH
Powder Color (Visual)	Off White		-
Texture (Qualitative)	Free Flowing Powder		-
Viscosity (0.8%, 185F, LV@60rpm, 25C)	400	900	cps

**Microbiological**

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	2500	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#270 Mesh Through	45	100	%
USS#80 Mesh On	0	10	%

**Nutritional Data/100g**

Calories	202.30
Total Fat (g)	1.76
Saturated Fat (g)	0.17
Trans Fat (g)	0.01
Monounsaturated Fat (g)	0.16
Polyunsaturated Fat (g)	0.09
Cholesterol (mg)	0.43
Total Carbohydrates (g)	87.41
Dietary Fiber (2016) (g)	34.82
Total Sugars (g)	0.57
Includes Added Sugars (g)	0.00
Protein (g)	2.05
Water (g)	7.97
Ash (g)	2.27
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	89.13
Calcium (mg)	406.52
Iron (mg)	0.99
Potassium (mg)	426.21

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	15 business days

**Usage Levels**

Typical Usage Level	0.2% to 0.4%
Solubility	For complete hydration, heat to 180°F or higher
Suggested Uses	dairy protein beverage, ticaloid pro series

**Regulatory Data**

CAS #	9000-01-5, 9000-30-0, 71010-52-1
E #	414, 412, 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, 184.1339, (EU) No. 231/2012
Label Declaration	Gum Acacia, Guar Gum, Gellan Gum

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