technical specification

Ingredion™

# Ticaloid® PRO 192 AGD HV

75000776

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 | 176 |
| Total Fat (g) | 0.48 |
| Saturated Fat (g) | 0.23 |
| Trans Fat (g) | 0.00 |
| Monounsaturated Fat (g) | 0.14 |
| Polyunsaturated Fat (g) | 0.06 |
| Cholesterol (mg) | 0.00 |
| Total Carbohydrates (g) | 83.64 |
| Dietary Fiber (2016) (g) | 78.96 |
| Total Sugars (g) | 0.14 |
| Includes Added Sugars (g) | 0.00 |
| Protein (g) | 3.54 |
| Water (g) | 9.70 |
| Ash (g) | 2.89 |
| Vitamin D (mcg) | 0.00 |
| Sodium (mg) | 118.10 |
| Calcium (mg) | 392.60 |
| Iron (mg) | 1.23 |
| Potassium (mg) | 561.91 |

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 | 0.2% 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 |
| INS # | 414, 412, 418 |
| Country of Origin | Made in the USA from Domestic and/or Imported Ingredients |
| USDA (BE) Status | Not Bio-Engineered |

United States

| | |
|---|---|
| FDA Regulation | 21 CFR 184.1330, 184.1339, 21 CFR 170.30 (b) |
| Label Declaration | Acacia, Guar Gum, Gellan Gum |

Effective Date: July 17, 2024 Next Review Date: July 17, 2027

The information described above is offered solely for your consideration, investigation, and independent verification. It is up to you to decide whether and how to use this information. Ingredion Incorporated and the Ingredion group of companies make no warranty about the accuracy or completeness of the information contained above or the suitability of any of their products for your specific intended use. Furthermore, all express or implied warranties of noninfringement, merchantability, or fitness for a particular purpose are hereby disclaimed. Ingredion Incorporated and the Ingredion group of companies assume no responsibility for any liability or damages arising out of or relating to any of the foregoing.

5 Westbrook Corporate Ctr.
Westchester, Illinois 60154
U.S.A.
708.551.2600

1600 – 90 Burnhamthorpe Rd.,
West Mississauga, Ontario L5B
0H9 Canada
905.281.7950

www.ingredion.us

The INGREDION mark and logo are trademarks of the Ingredion group of companies. All rights reserved. All contents copyright © 2024.