



# Ticaloid® PRO OG D192 (TICA PRO OG-D192)

Ticaloid® PRO OG D192 is a system of hydrocolloids recommended for RTD dairy protein beverages. Ticaloid® PRO OG D192 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 Project Verified and organic for label-friendly claims.

technical specification

## Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Bland	-	
Moisture (Infrared)	0	10	%
Odor (Typical)	Typical Bland	-	
pH (viscosity solution)	4.0	6.0	pH
Powder Color (Visual)	Off White	-	
Texture (Qualitative)	Free Flowing Powder	-	
Viscosity (0.8%, 185F, LV@60rpm, 25C)	275	1050	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)	Negative		/10g
Salmonella - 375g (AOAC 2013.01)	Negative /375g		-
Total Coliforms (AOAC 966.24)	<3 MPN		/g

## Screen Test

	Min.	Max.	
USS#140 Mesh On	0	45	%

## Nutritional Data/100g

Calories	187.19
Total Fat (g)	0.14
Saturated Fat (g)	0.08
Trans Fat (g)	0.02
Monounsaturated Fat (g)	0.05
Polyunsaturated Fat (g)	0.05
Cholesterol (mg)	0.72
Total Carbohydrates (g)	86.51
Dietary Fiber (2016) (g)	0.00
Total Sugars (g)	0.32
Includes Added Sugars (g)	0.00
Protein (g)	3.08
Water (g)	7.07
Ash (g)	3.20
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	152.20
Calcium (mg)	621.90
Iron (mg)	0.54
Potassium (mg)	676.10

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, 71010-52-1
Organic Status	Made with Organic
E #	414, 418
HS Tariff #	1301.2
Country of Origin	Made in the USA from Domestic and/or Imported Ingredients
GMO Status	Non-GMO Project Verified
USDA (BE) Status	Not BE
United States	
FDA Regulation	21 CFR 184.1330, (EU) No. 231/2012
Label Declaration	Organic Gum Acacia, Gellan Gum

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