



Ticaloid® Pro 410 (TICA PRO-410)

Ticaloid® Pro 410 was developed to stabilize UHT dairy-based protein beverages. Recommended usage level for Ticaloid Pro 410 ranges from 0.4% - 0.8% depending on the suspension requirements of the beverage and the amount of protein per serving. Ticaloid Pro 410 requires homogenization at 2500 psi or greater for full activation. Ticaloid® Pro 410 stabilizes low protein beverages and imparts an indulgent texture.

Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Bland	-	
Moisture (Infrared)	0	10	%
Odor (Typical)	Characteristic	-	
pH (viscosity solution)	5	9	pH
Powder Color (Visual)	Cream-Light Tan	-	
Texture (Qualitative)	Free Flowing Powder	-	
Viscosity (2.0%, LV@60rpm, 25°C)	40	120	%

Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	1000	cfu
Combined Yeast and Mold (BAM)	0	100	/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#200 Mesh Through	0	35	%
USS#80 Mesh On	20	60	%

Nutritional Data/100g

Calories	180.97
Total Fat (g)	0.10
Saturated Fat (g)	0.09
Trans Fat (g)	0.00
Monounsaturated Fat (g)	0.00
Polyunsaturated Fat (g)	0.00
Cholesterol (mg)	0.10
Total Carbohydrates (g)	87.47
Dietary Fiber (2016) (g)	82.53
Total Sugars (g)	2.19
Includes Added Sugars (g)	0.00
Protein (g)	0.19
Water (g)	5.70
Ash (g)	5.53
Vitamin A (IU)	0.00
Vitamin D (mcg)	2.70
Vitamin C (mg)	0.00
Sodium (mg)	1538.00
Calcium (mg)	176.00
Iron (mg)	0.00
Potassium (mg)	281.00

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

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	0.4 - 0.8%
Solubility	For complete hydration, heat to 180°F or higher and apply shear
Suggested Uses	dairy-based beverages, protein beverages, protein shakes, protein drink, ticaloid pro series

Regulatory Data

CAS #	9004-34-6, 9004-32-4, 9000-07-1
E #	460, 466, 407
HS Tariff #	3912.9
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	GRAS, 182.1745, 172.620
Label Declaration	Cellulose Gel, Cellulose Gum, Carrageenan

Date Updated: 12/2/2020

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.

The INGREDION mark and logo are trademarks of the Ingredion group of companies. All rights reserved. All contents copyright © 2020.

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