



# Ticaloid® PRO DI59 OG (TICA PRO-DI59 OG)

38944902

Ticaloid® PRO DI59 OG for organic blend that is designed to provide texture and stability to UHT dairy protein beverages. Recommended usage level is 0.05-0.07%

technical specification

## Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Bland	-	
Gel Strength (1.0%, 1cm2 probe, 2 hour)	25	95	gcm
Moisture (Infrared)	0	14	%
Odor (Typical)	Nearly Odorless	-	
pH (viscosity solution)	4.5	7	pH
Powder Color (Visual)	Off White	-	
Texture (Qualitative)	Free Flowing Powder	-	

## Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	5000	cfu
Combined Yeast and Mold (BAM)	0	500	/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#80 Mesh On	0	20	%

## Nutritional Data/100g

Calories	205.60
Total Fat (g)	0.40
Saturated Fat (g)	0.00
Trans Fat (g)	0.00
Monounsaturated Fat (g)	0.00
Polyunsaturated Fat (g)	0.00
Cholesterol (mg)	0.00
Total Carbohydrates (g)	83.00
Dietary Fiber (2016) (g)	31.60
Total Sugars (g)	0.40
Includes Added Sugars (g)	0.00
Protein (g)	8.80
Water (g)	7.32
Ash (g)	0.48
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	605.20
Calcium (mg)	28.00
Iron (mg)	0.48
Potassium (mg)	240.00

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	Stock Product

## Usage Levels

Typical Usage Level	0.05% to 0.07%
Solubility	For complete hydration, heat to 180°F or higher
Suggested Uses	UHT protein beverages

## Regulatory Data

CAS #	71010-52-1, 9000-40-2
Organic Status	Ingredient List Only
E #	418, 410
HS Tariff #	2106.9
Country of Origin	Made in USA from domestic and/or imported ingredients
GMO Status	Non-GMO Project Verified
USDA (BE) Status	Not BE
United States	
FDA Regulation	(EU) No 231/2012, 21 CFR 184.1343
Label Declaration	Gellan Gum, Organic Locust Bean Gum

Date Updated: 12/2/2020

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