

**Ticaloid® Pro HC 932 (TICA PRO HC-932)**

Ticaloid® Pro HC 932 was developed to stabilize UHT dairy-based protein beverages. Recommended usage level for Ticaloid Pro HC 932 ranges from 0.1% - 0.4% depending on the suspension requirements of the beverage and the amount of protein per serving. Ticaloid Pro HC 932 requires homogenization (2500 psi or greater) and heating to 180°F for full activation. Ticaloid® Pro HC 932 stabilizes high and low protein beverages with minimal viscosity increases and typically 40% more effective than traditional MCC/CMC/Carrageenan products.

Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Bland	-	
Moisture (Infrared)	0	8	%
Odor (Typical)	Nearly Odorless	-	
pH (viscosity solution)	9.02	10.7	pH
Powder Color (Visual)	Off White	-	
Texture (Qualitative)	Free Flowing Powder	-	

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#100 Mesh Through	85	100	%
USS#80 Mesh On	0	10	%

Nutritional Data/100g

Calories	181.98
Total Fat (g)	0.09
Saturated Fat (g)	0.09
Trans Fat (g)	0.00
Monounsaturated Fat (g)	0.00
Polyunsaturated Fat (g)	0.00
Cholesterol (mg)	0.01
Total Carbohydrates (g)	89.81
Dietary Fiber (2016) (g)	87.30
Total Sugars (g)	0.43
Includes Added Sugars (g)	0.00
Protein (g)	0.16
Water (g)	5.13
Ash (g)	4.81
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.10
Sodium (mg)	1481.92
Calcium (mg)	62.43
Iron (mg)	1.13
Potassium (mg)	248.97

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	0.1% to 0.4%
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, 7647-14-5, 50-99-7
E #	460, 466, 407, (na, na)
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 GRAS, 182.1745, 172.620 (182.1, 184.1857)
Label Declaration	Cellulose Gel, Cellulose Gum, Carrageenan (std w/ sodium chloride and dextrose)

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