



Ticaloid® 780 Stabilizer (TICA 780)

70000164

Ticaloid 780 Stabilizer is an all natural* carrageenan specifically designed for its reactivity with milk. At low levels such as 0.1 to 0.3%, it will add body and viscosity to milk beverages such as shakes. At higher loading levels such as 0.8 to 1.2% it will form soft gels for pudding textures. Ticaloid 780 can be used in cold water applications such as instant shakes or puddings. Firmer gels or lower loading can be achieved by heating the milk.

technical specification

Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Typical Bland	-	
Moisture (Infrared)	0	12	%
Odor (Typical)	Nearly Odorless	-	
pH (viscosity solution)	7	12	pH
Powder Color (Visual)	Off White-Tan	-	
Texture (Qualitative)	Free Flowing Powder	-	
Viscosity (1.0%,RV@20rpm,25C)	250	850	cps

Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	2000	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#200 Mesh On	0	50	%
USS#80 Mesh On	0	5	%

Nutritional Data/100g

Calories	127.24
Total Fat (g)	0.10
Saturated Fat (g)	0.06
Trans Fat (g)	0.01
Monounsaturated Fat (g)	0.05
Polyunsaturated Fat (g)	0.05
Cholesterol (mg)	0.80
Total Carbohydrates (g)	63.17
Dietary Fiber (2016) (g)	0.00
Total Sugars (g)	0.00
Includes Added Sugars (g)	0.00
Protein (g)	1.00
Water (g)	11.80
Ash (g)	23.93
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	5960.00
Calcium (mg)	324.00
Iron (mg)	10.50
Potassium (mg)	1670.00

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	0.10% to 1.2%
Solubility	Cold water soluble
Suggested Uses	Dairy Beverages, Dairy, Cream, Creamers

Regulatory Data

CAS #	9000-07-1
Organic Status	Organic Compliant
E #	407
HS Tariff #	1302.39.0010
Country of Origin	Product of Spain and/or Chile
GMO Status	Non-GMO Project Verified
USDA (BE) Status	Not BE
United States	
FDA Regulation	21 CFR 172.620
Label Declaration	Carrageenan

Date Updated: 12/2/2020

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