Ingredion.

TICALOID PRO 2623 - Code: 70000970
Mixture of hydrocolloids used in the production of beverages with vegetable protein alternative to milk cow.

CHEMICAL AND PHYSICAL PROPERTIES

Properties	Specifications
Aspect	Powder
Color	Characteristic yellow
Moisture, %	0.0 to 15.0
pH	4.0 to 8.0

MICROBIOLOGICAL PROPERTIES

Properties	Specifications
Mesophilic aerobic bacteria, UFC/g	0.0 to 10,000.0
Mesophilic yeast and mold, UFC/g	0.0 to 500.0
Total coliforms, UFC/g	0.0 to 50.0
Escherichia coli	Negative
Staphylococcus aureus	Negative

CERTIFICATION

Kosher pareve, Halal

Mexico

Labeling

PACKAGING AND SHELF LIFE

Multi-layer kraft paper bags with 25 kg. Since it is a dried product it will maintain its characteristics for 18 months provided that it is stored in the original container, well closed and in a cool, dried place free from humidity, dust, insects, rodents and off-odors.

Version Date 08/11/2022

Version 0

Reviewed and authorized by:
Quality Assurance Mexico

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