

# Ticaloid® 787 Powder (COLL 787)

# 38014912

Sold to Dairy Stabilizers to prevent whey-off in Ice Creams. Used at 125 ppm (.0125%) (same level for Whipped Toppings - Aerosol)

## Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Typical Bland	-	
Moisture (Infrared)	0	12	%
Odor (Typical)	Odorless	-	
pH (viscosity solution)	6	9	pH
Powder Color (Visual)	Off White-Tan	-	
Texture (Qualitative)	Free Flowing Powder	-	
Viscosity (0.05%,Milk,160F,LV@60rpm,1mm)	4	15	cps
Zahn Viscosity	4	6	sec

## Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	20000	cfu
Combined Yeast and Mold (BAM)	0	1000	/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 On	0	10	%
USS#200 Mesh Through	25	100	%

## Nutritional Data/100g

Calories	289.78
Total Fat (g)	0.11
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)	85.86
Dietary Fiber (2016) (g)	0.00
Total Sugars (g)	3.70
Includes Added Sugars (g)	0.00
Protein (g)	0.09
Water (g)	6.48
Ash (g)	7.46
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	55.56
Calcium (mg)	9.88
Iron (mg)	0.00
Potassium (mg)	3136.72

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	0.0125% to .02%
Solubility	180° F
Suggested Uses	Dairy, Ice Cream, Whipped Toppings, Aerosol, Extruded Cheese Spreads

## Regulatory Data

CAS #	9050-36-6, 9000-07-1
E #	407
HS Tariff #	1302.39.0010
Country of Origin	Made in USA from domestic and/or imported ingredients
USDA (BE) Status	Not BE
United States	
FDA Regulation	21 CFR , 184.1444, 172.620
Label Declaration	Maltodextrin, Carrageenan

Date Updated: 12/2/2020

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