



Dairyblend CR 201 CL

technical

Chemical and Physical Properties

	Min.	Max	
Flavor (Typical)	Bland	-	
Moisture (Infrared)	0	15	%
Odor (Typical)	Typical Bland	-	
pH(viscosity solution)	4.5	6	pH
Powder Color (Visual)	Off White	-	
Texture (Qualitative)	Free Flowing Powder	-	
VLH0.42L2	250	850	cps

Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18)	0	1000	cfu
Combined Yeast and Mold (BAM)	0	200	/g
E. coli (AOAC 988.19)	<3 MPN		/g
S. aureus (BAM)	Negative/10g		/g
Salmonella – 375g (AOAC 2013.01)	Negative/375g	-	
Total Coliforms (AOAC 966.24)	<3 MPN		/g

Screen Test

	Min.	Max.	
USS#140 Mesh On	5	50	%

Nutritional Data/100g

Calories	186.63
Total Fat (g)	0.23
Saturated Fat (g)	0.12
Trans Fat (g)	0.02
Cholesterol (mg)	0.64
Total Carbohydrates (g)	83.77
Dietary Fiber (2016) (g)	0.00
Total Sugars (g)	0.28
Includes Added Sugars (g)	0.00
Protein (g)	4.11
Water (g)	8.95
Ash (g)	2.94
Vitamin D (mcg)	0.00
Sodium (mg)	230.27
Calcium (mg)	590.80
Iron (mg)	0.40
Potassium (mg)	599.78

Data is obtained from analytical and calculated values and is reported on an "as is" basis. In accordance with the 2016 USA FDA Nutrition Facts Label regulations all 'non-digestible carbohydrates' (NDC's) have been calculated as 2 kCal / gram, opposed to 4 kCal.

Certification(s)

Kosher
Halal

Packaging and Storage

Product should be stored in a clean, dry area at ambient temperature and away from heavily aromatic material.

Shelf Life

The best before date for Dairyblend CR 201 CL is 12 months from the date of manufacture.

Recommended Usage Rate

0.01% to 0.08%

Regulatory Data

United States

Labeling	Gum Acacia, Gellan Gum
FDA Regulation	21 CFR 184.1330, (EU) No. 231/2012
USDA Bio-Engineered (BE) Status	Not Bio-Engineered

Features and Benefits

Dairyblend CR 201 CL is a system of hydrocolloids recommended for dairy-based coffee creamers that contain sodium caseinate. Dairyblend CR 201 CL is designed to provide emulsification, suspension, viscosity, and mouthfeel in dairy-based coffee creamers. It withstands UHT or HTST processing and adequately emulsifies high oil loads typically contained in creamer applications.

Effective Date: November 25, 2024

Next Review Date: November 25, 2027

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