

Stabilizer SOFT SERVE Powder

Developed especially for a package dry mix which is reconstituted at the ice cream store (soft serve).

technical specification

Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Bland		-
Moisture (Infrared)	0	12	%
Odor (Typical)	Odorless		-
pH (viscosity solution)	5	7	pH
Powder Color (Visual)	Light Tan		-
Texture (Qualitative)	Free Flowing Powder		-
Viscosity (1%,RV@20RPM,25C)	3000	4600	cps

Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	5000	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 Through	65	100	%

Nutritional Data/100g

Calories	224.56
Total Fat (g)	0.20
Saturated Fat (g)	0.10
Trans Fat (g)	0.00
Cholesterol (mg)	0.00
Total Carbohydrates (g)	88.98
Dietary Fiber (2016) (g)	43.52
Total Sugars (g)	1.59
Includes Added Sugars (g)	0.00
Protein (g)	1.52
Water (g)	8.47
Ash (g)	0.85
Vitamin D (mcg)	0.00
Sodium (mg)	1251.18
Calcium (mg)	42.73
Iron (mg)	1.20
Potassium (mg)	91.41

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.

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.

Shelf Life

Shelf-Life	2 years
------------	---------

Usage Levels

Typical Usage Level	0.25% to 0.65%
Solubility	Cold Water Soluble
Suggested Uses	Ice Cream, Dairy

Regulatory Data

CAS #	9000-30-0, 11138-66-2, 9050-36-6, 9000-07-1
INS #	412, 415, 407
Country of Origin	Made in USA from domestic and/or imported ingredients
USDA (BE) Status	Not Bio-Engineered
United States	
FDA Regulation	21 CFR 184.1339, 172.695, 184.1444, 172.620
Label Declaration	Guar Gum, Xanthan Gum, Maltodextrin, Carrageenan

Effective Date: July 2, 2024

Next Review Date: July 2, 2027

The information described above is offered solely for your consideration, investigation, and independent verification. It is up to you to decide whether and how to use this information. Ingredion Incorporated and the Ingredion group of companies make no warranty about the accuracy or completeness of the information contained above or the suitability of any of their products for your specific intended use. Furthermore, all express or implied warranties of noninfringement, merchantability, or fitness for a particular purpose are hereby disclaimed. Ingredion Incorporated and the Ingredion group of companies assume no responsibility for any liability or damages arising out of or relating to any of the foregoing.

5 Westbrook Corporate Ctr. 1600 – 90 Burnhamthorpe Rd.,
Westchester, Illinois 60154 West Mississauga, Ontario L5B
U.S.A. 0H9 Canada
708.551.2600 905.281.7950