



Ingredion™

38964900

Dairyblend Natural IC 21

Dairyblend Natural IC 21 is a frozen dessert stabilizer system that provides stability, texture, and emulsification. It can be used without added mono and di-glycerides, allowing for a simpler label declaration. Dairyblend Natural IC 21 can be used to stabilize traditional ice cream systems, as well as less traditional systems that may have higher protein, alternative sweeteners, and alternative milk sources. For high protein/low sugar formulations, a usage level of 0.7% is recommended. This system uses guar gum from TIC's proprietary process generating a significant reduction in beany and grassy notes that are traditionally associated with guar gum systems. For traditional ice cream formulations, a usage level of 0.6% is recommended.

Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Bland		-
Moisture (Infrared)	0	12.0	%
Odor (Typical)	Odorless		-
pH (viscosity solution)	4.0	6.0	pH
Powder Color (Visual)	Off White-Light Tan		-
Texture (Qualitative)	Free Flowing Powder		-
Viscosity (2%, 2Hr, 82C)	200	1200	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#80 Mesh Through	80	100	%

Nutritional Data/100g

Calories	175.52
Total Fat (g)	0.47
Saturated Fat (g)	0.20
Trans Fat (g)	0.00
Monounsaturated Fat (g)	0.07
Polyunsaturated Fat (g)	0.02
Cholesterol (mg)	0.00
Total Carbohydrates (g)	84.40
Dietary Fiber (2016) (g)	69.72
Total Sugars (g)	0.04
Includes Added Sugars (g)	0.00
Protein (g)	2.58
Water (g)	10.08
Ash (g)	2.60
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	48.11
Calcium (mg)	502.30
Iron (mg)	0.80
Potassium (mg)	504.40

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

Storage & Handling Each container is identified with the product name and lot number. Store in cool dry place for maximum shelf life.

Shelf Life 2 years

Usage Levels

Typical Usage Level 0.5%-1.0%
Solubility Partially cold water soluble; for full hydration heat to 165F
Suggested Uses ice cream, natural*, hard pack

Regulatory Data

CAS # 9000-01-5, 39300-88-4, 9000-30-0
E # 414, 417, 412
HS Tariff # 2106.9
Country of Origin Made in USA from imported and domestic raw materials
GMO Status NGMO
USDA (BE) Status Not BE
United States
FDA Regulation 21 CFR 184.1330, GRAS, 184.1339
Label Declaration Acacia, Tara Gum, Guar Gum

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Next Review Date: November 1, 2025

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technical specification