

**Saladizer® 702 Powder (SALA 702)**

SALADIZER® 702 was developed as a low cost, functional stabilizer for institutional salad dressing production. Dressings made with SALADIZER 702 exhibit a smooth texture and creamy mouthfeel because of SALADIZER 702's emulsification characteristics. SALADIZER 702 is a high viscosity product, resulting in economical usage levels.

Chemical and Physical Properties

	Min.	Max.	
Moisture (Infrared)	0	12	%
Odor (Typical)	Odorless		-
pH (viscosity solution)	4.5	7	pH
Powder Color (Visual)	Off White		-
Texture (Qualitative)	Free Flowing Powder		-
Viscosity (1.0%,RV@20rpm,25C)	3600	8800	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#100 Mesh Through	90	100	%

Nutritional Data/100g

Calories	187.90
Total Fat (g)	0.70
Saturated Fat (g)	0.07
Trans Fat (g)	0.00
Monounsaturated Fat (g)	0.00
Polyunsaturated Fat (g)	0.00
Cholesterol (mg)	0.00
Total Carbohydrates (g)	83.20
Dietary Fiber (2016) (g)	59.50
Total Sugars (g)	0.00
Includes Added Sugars (g)	0.00
Protein (g)	3.80
Water (g)	10.09
Ash (g)	2.21
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	833.10
Calcium (mg)	161.30
Iron (mg)	0.20
Potassium (mg)	275.70

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	17 business days

Usage Levels

Typical Usage Level	0.15% to 0.75%
Solubility	Cold Water Soluble
Suggested Uses	Salad Dressings, Marinades, Hot Sauce, BBQ Sauces, Gravies

Regulatory Data

CAS #	9000-30-0, 11138-66-2, 9005-37-2
E #	412, 415, 405
HS Tariff #	2106.90.9998
Country of Origin	Made in USA from domestic and/or imported ingredients
USDA (BE) Status	Not BE
United States	
FDA Regulation	21 CFR 184.1339, 172.695, 172.858
Label Declaration	Guar gum, xanthan gum, propylene glycol alginate

Date Updated: 12/2/2020

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