



Ingredion™

38034901

Add-Here® 3200

Add-Here® 3200 is a blend of hydrocolloids developed for crunchy baked granola bars and reduced sugar crunchy baked granola bars. When used in binding syrups, Add-Here 3200 improves binding of particles through its film forming properties. Typical usage levels range from 5-20% of binding syrup, depending on the level of sugar reduction.

Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Typical Bland		-
Moisture (Infrared)	0	10	%
Odor (Typical)	Typical Bland		-
pH (viscosity solution)	4	7	pH
Powder Color (Visual)	White		-
Texture (Qualitative)	Free Flowing Powder		-
Viscosity (40%, 85C, RV@20rpm,25C)	550	1500	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
Salmonella - 375g (AOAC 2013.01)	Negative /375g		-

Screen Test

	Min.	Max.	
USS#80 Mesh On	0	15	%

Nutritional Data/100g

Calories	371
Total Fat (g)	0.00
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)	93.84
Dietary Fiber (2016) (g)	0.00
Total Sugars (g)	1.91
Includes Added Sugars (g)	1.91
Protein (g)	0.00
Water (g)	5.20
Ash (g)	0.73
Vitamin D (mcg)	0.00
Sodium (mg)	331.45
Calcium (mg)	19.39
Iron (mg)	0.05
Potassium (mg)	5.06

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, 1,000# 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	5-20% of binding syrup
Solubility	180°F for full hydration
Suggested Uses	granola bars, binding syrup

Regulatory Data

CAS #	9050-36-6, 9004-32-4, 68584-86-1
INS #	NA, 466, 1440
Country of Origin	Made in USA from Domestic and/or Imported Ingredients
USDA (BE) Status	Not Bio-Engineered
United States	
FDA Regulation	21 CFR 184.1444, 182.1745, 172.892
Label Declaration	Maltodextrin, Cellulose Gum, Modified Corn Starch

Effective Date: January 29, 2024

Next Review Date: January 29, 2027

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technical specification