



## Dairyblend Acidified Beverage I20 (DAIR AB I20)

Dairyblend Acidified Beverage I20 stabilizes protein with minimal impact on viscosity in low pH RTD beverages. This innovative system also increases the uniformity of color and the rate at which the product clears the mouth while reducing the awareness of particulates. Homogenization is required for optimum stability.

### 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)	Off White		-
Texture (Qualitative)	Free Flowing Powder		-
Viscosity (1.0%,RV@20rpm,25C)	550	1250	cps

### Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	500	cfu
Combined Yeast and Mold (BAM)	0	200	/g
E. coli (AOAC 989.11, 2.5g)	Negative /g		-
S. aureus (BAM)	<10 cfu		/g
Salmonella - 375g (AOAC 2013.01)	Negative /375g		-
Total Coliforms (AOAC 989.11)	0	9	/g

### Screen Test

	Min.	Max.	
USS#40 Mesh Through	90	100	%

### Nutritional Data/100g

Calories	174.00
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)	80.00
Dietary Fiber (2016) (g)	13.00
Total Sugars (g)	7.00
Includes Added Sugars (g)	7.00
Protein (g)	0.00
Water (g)	8.60
Ash (g)	14.60
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	6440.00
Calcium (mg)	6.40
Iron (mg)	0.80
Potassium (mg)	3.20

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.

### Shelf Life

Shelf-Life 2 years

### Usage Levels

Typical Usage Level	0.3% to 0.5%
Solubility	Cold water soluble
Suggested Uses	Beverages, Fruit Juices, low pH Dairy

### Regulatory Data

CAS #	9004-32-4, 9000-69-5, 57-50-1
INS #	466, 440 (na)
Country of Origin	Made in USA from domestic and/or imported ingredients
USDA (BE) Status	Not Bioengineered
United States	
FDA Regulation	21 CFR 182.1745, 184.1588 (184.1854)
Label Declaration	Cellulose Gum, Pectin (standardized with sucrose)

Date Updated: October 1, 2024

Next Review: October 1, 2027

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