



## Dairyblend CD-10 (DAIR CD-10)

Dairyblend CD-10 is a synergistic blend of ingredients designed to promote stability and mouthfeel in cheese based dip applications. When used at as usage between 0.1-0.5%, increased creaminess and desirable short texture can be attained.

### Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Characteristic	-	
Moisture (Infrared)	5	12	%
Odor (Typical)	Characteristic	-	
pH (viscosity solution)	5	8	pH
Powder Color (Visual)	White-Off White	-	
Texture (Qualitative)	Free Flowing Powder	-	
Viscosity (1.0%, 180F, RV@20rpm, 25C)	0	100	cps

### Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	5000	cfu
Combined Yeast and Mold (BAM)	0	1000	/g
E. coli (AOAC 989.11, 2.5g)	Negative /g	-	
Salmonella - 375g (AOAC 2013.01)	Negative /375g	-	
Total Coliforms (AOAC 989.11)	0	32	/g

### Screen Test

	Min.	Max.	
USS#80 Mesh On	0	35	%

### Nutritional Data/100g

Calories	198.82
Total Fat (g)	0.05
Saturated Fat (g)	0.05
Trans Fat (g)	0.00
Monounsaturated Fat (g)	0.00
Polyunsaturated Fat (g)	0.00
Cholesterol (mg)	0.05
Total Carbohydrates (g)	88.33
Dietary Fiber (2016) (g)	45.39
Total Sugars (g)	0.98
Includes Added Sugars (g)	0.00
Protein (g)	5.61
Water (g)	7.98
Ash (g)	2.99
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	1.48
Sodium (mg)	906.50
Calcium (mg)	79.20
Iron (mg)	0.00
Potassium (mg)	126.45

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	1 year
Lead Time	15 business days

### Usage Levels

Typical Usage Level	0.15-0.30%
Solubility	180° F
Suggested Uses	Dairy, Cheese Sauce

### Regulatory Data

CAS #	9004-34-6, 9004-32-4, 53124-00-8, 9000-07-1
E #	460 (I)
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 182.1745, 172.892, 172.620
Label Declaration	Cellulose Gel/Cellulose Gum, Modified Corn Starch, Carrageenan

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