



# Dairyblend MB2

Dairyblend MB2 was designed to stabilize chocolate beverages, especially those subjected to an UHT process. This stabilizer provides a slight added viscosity, while giving suspension to the cocoa in the finished product.

## Chemical and Physical Properties

	Min.	Max.	
Moisture (Infrared)	0	6	%
Odor (Typical)	Nearly	Odorless	-
pH (viscosity solution)	5.9	7.5	pH
Powder Color (Visual)	Creamy White		-
Texture (Qualitative)	Free Flowing Powder		-
Viscosity (0.5%,Milk,160F,LV@60rpm,4C)	0	60	cps

## Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	5000	cfu
E. coli (AOAC 989.11, 2.5g)	<3 MPN		/g
Salmonella - 375g (AOAC 2013.01 )	Negative /375g		-
Total Coliforms (AOAC 989.11)	<3 MPN		/g

## Screen Test

	Min.	Max.	
USS#80 Mesh On	0	75	%

## Nutritional Data/100g

Calories	270
Total Fat (g)	15.07
Saturated Fat (g)	11.59
Trans Fat (g)	0.11
Cholesterol (mg)	0.00
Total Carbohydrates (g)	66.02
Dietary Fiber (2016) (g)	52.50
Total Sugars (g)	0.41
Includes Added Sugars (g)	0.41
Protein (g)	0.10
Water (g)	4.05
Ash (g)	14.79
Vitamin D (mcg)	0.00
Sodium (mg)	4806.71
Calcium (mg)	17.06
Iron (mg)	0.73
Potassium (mg)	245.45

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

## 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	0.50 - 0.60%
Solubility	180° F
Suggested Uses	dairy, milk beverage

## Regulatory Data

CAS #	9004-34-6, 9004-32-4, 31566-31-1, 7722-88-5, 9000-07-1, 7647-14-5, 50-99-7
INS #	460i, 466, 407, 471, 450
Country of Origin	Made in USA from Domestic and/or Imported ingredients
USDA (BE) Status	Not Bio-Engineered
United States	
FDA Regulation	21CFR182.1, 21CFR184.1505, 21CFR182.1810, 21CFR182.1745, 21CFR172.620, 21CFR182.1, 21CFR184.1857
Label Declaration	Cellulose Gel, Mono and Diglycerides, Sodium Triphosphate, Cellulose Gum, Carrageenan (standardized with Salt and Dextrose)

Revision Date: March 21, 2024

Next Review Date: March 21, 2027

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technical specification