



Dairyblend Natural IC CL (DAIR IC NAT CL)

Dairyblend Natural IC CL is a turn-key ice cream stabilizer system that stabilizes and emulsifies. It is used to replace stabilizer systems with mono and di-glycerides for a cleaner label declaration. Dairyblend Natural IC CL is NGMO* and Natural* and can be used to stabilize both hard pack and soft serve formulations. *Please refer to our Natural and GMO Statements for an explanation of our definitions.

technical specification

Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Bland	-	
Moisture (Infrared)	0	12	%
Odor (Typical)	Nearly Odorless	-	
pH (viscosity solution)	4	7	pH
Powder Color (Visual)	Off White-Light Tan	-	
Texture (Qualitative)	Free Flowing Powder	-	
Viscosity (1.0%,82C,RV@20rpm,25C)	0	160	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 On	0	12	%

Nutritional Data/100g

Calories	186.31
Total Fat (g)	0.31
Saturated Fat (g)	0.04
Trans Fat (g)	0.00
Monounsaturated Fat (g)	0.06
Polyunsaturated Fat (g)	0.03
Cholesterol (mg)	0.00
Total Carbohydrates (g)	88.87
Dietary Fiber (2016) (g)	32.43
Total Sugars (g)	0.36
Includes Added Sugars (g)	0.00
Protein (g)	0.59
Water (g)	7.38
Ash (g)	2.86
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.34
Vitamin C (mg)	0.00
Sodium (mg)	32.81
Calcium (mg)	617.60
Iron (mg)	1.63
Potassium (mg)	215.58

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	15 business days

Usage Levels

Typical Usage Level	0.3% to 0.6%
Solubility	165° F
Suggested Uses	ice cream, soft serve, clean label, natural*, hard pack

Regulatory Data

CAS #	9000-01-5, 9000-30-0, 9000-40-2
E #	414, 412, 410
HS Tariff #	2106.9
Country of Origin	Made in USA from imported and domestic raw materials
GMO Status	NGMO
USDA (BE) Status	Not BE
United States	
FDA Regulation	21 CFR 184.1330, 184.1339, 184.1343
Label Declaration	Gum Acacia, Guar Gum, Locust Bean Gum

Date Updated: 12/2/2020

The information described above is offered solely for your consideration, investigation, and independent verification. It is up to you to decide whether and how to use this information. Ingredion Incorporated and the Ingredion group of companies make no warranty about the accuracy or completeness of the information contained above or the suitability of any of their products for your specific intended use. Furthermore, all express or implied warranties of noninfringement, merchantability, or fitness for a particular purpose are hereby disclaimed. Ingredion Incorporated and the Ingredion group of companies assume no responsibility for any liability or damages arising out of or relating to any of the foregoing.

5 Westbrook Corporate Ctr. Westchester, Illinois 60154 U.S.A. 708.551.2600	1600 – 90 Burnhamthorpe Rd., West Mississauga, Ontario L5B 0H9 Canada 905.281.7950
---	---