

**Dairyblend IC Premium (DAIR IC PREMIUM)**

Dairyblend IC Premium is an excellent all around stabilizer for premium ice cream. Dairyblend Premium makes a smooth-bodied ice cream that allows the producer to utilize whey solids and HFCS. Ice cream made with Dairyblend IC Premium exhibit excellent extrusion from the freezer and superior heat shock stability. Dairyblend IC Premium will make good bulk ice cream and premium novelties.

**Chemical and Physical Properties**

	Min.	Max.	
Moisture (Infrared)	0	12	%
pH (1.0%)	5.25	8	pH
Powder Color (Visual)	Cream	-	
Texture (Qualitative)	Free Flowing Powder	-	
Viscosity (0.5% Milk, 160F, LV@60rpm, 4C)	90	150	cps
Zahn Viscosity	5	8	sec

**Microbiological**

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	10000	cfu
Combined Yeast and Mold (BAM)	0	1500	/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#80 Mesh On	15	45	%

**Nutritional Data/100g**

Calories	378.28
Total Fat (g)	22.44
Saturated Fat (g)	20.97
Trans Fat (g)	0.07
Monounsaturated Fat (g)	1.19
Polyunsaturated Fat (g)	0.15
Cholesterol (mg)	0.00
Total Carbohydrates (g)	66.08
Dietary Fiber (2016) (g)	32.35
Total Sugars (g)	20.06
Includes Added Sugars (g)	0.00
Protein (g)	1.02
Water (g)	7.91
Ash (g)	0.55
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	175.19
Calcium (mg)	26.69
Iron (mg)	7.53
Potassium (mg)	149.39

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, 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.
Minimum Qty	50.00 lb

**Shelf Life**

Shelf-Life	1 year
Lead Time	15 business days

**Usage Levels**

Typical Usage Level	0.20% to 0.40%
Solubility	180° F
Suggested Uses	ice cream

**Regulatory Data**

CAS #	67701-32-0, 9005-65-6, 50-99-7, 9000-40-2, 9000-30-0, 1344-00-9, 9000-07-1, 7447-40-7
E #	471, N/A, 410, 412, 433, 554, 407
HS Tariff #	2106.90.9998
Country of Origin	Made in USA from domestic and/or imported ingredients
USDA (BE) Status	BE
United States	
FDA Regulation	21 CFR 172.863, 184.1343, 184.1339, 184.1857, 172.620, 184.1622
Label Declaration	Mono & Diglycerides, Dextrose, Locust Bean Gum, Guar Gum, Polysorbate 80, Sodium Aluminosilicate (anti-caking agent), Carrageenan (standardized with potassium chloride)

**Product is not Processed to Control Microbial Pathogens.**

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