

DAIRYBLEND SC-NAT (DAIR SC-NAT)

75000128

Dairyblend SC-NAT* can be used in traditional cultured sour cream as well as acid set sour cream. It can also be used in both standard (18% butterfat) and reduced fat (9% butterfat) sour creams. *Please refer to our Natural Statement for an explanation of our definition.

Lower usage levels deliver a thick pourable product while higher usage levels deliver a heavy bodied traditional sour cream texture. The recommended usage level range for cultured products is 1.5-2.25% of the finished product. The recommended usage level range for acid set products is 2.0-3.25% of the finished product.

Chemical and Physical Properties

	Min.	Max.	
Moisture (Infrared)	0	12	%
Odor (Typical)	Typical Bland		-
pH (1.0%)	4	7	pH
Powder Color (Visual)	Cream-Light Tan		-
Texture (Qualitative)	Free Flowing Powder		-
Viscosity (2.3%, 2% Milk, 25C)	600	900	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
Salmonella - 375g (AOAC 2013.01)	Negative /375g		-
Total Coliforms (AOAC 989.11)	0	32	/g

Screen Test

	Min.	Max.	
USS#80 Mesh On	0	30	%

Nutritional Data/100g

Calories	18.51
Total Fat (g)	0.45
Saturated Fat (g)	0.02
Trans Fat (g)	0.00
Monounsaturated Fat (g)	0.02
Polyunsaturated Fat (g)	0.01
Cholesterol (mg)	0.08
Total Carbohydrates (g)	88.19
Dietary Fiber (2016) (g)	5.00
Total Sugars (g)	0.12
Includes Added Sugars (g)	0.00
Protein (g)	0.63
Water (g)	10.34
Ash (g)	0.67
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	24.24
Calcium (mg)	91.84
Iron (mg)	0.23
Potassium (mg)	168.52

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	1.5-3.25%
Solubility	Partial cold water soluble, for gels heat to 180° F or higher.
Suggested Uses	Dairy, Sour Cream

Regulatory Data

CAS #	9005-25-8, 9000-01-5, 9000-30-0, 9000-40-2, 9000-07-1
E #	na, 414, 412, 410, 407
HS Tariff #	2106.90.9998
Country of Origin	Made in USA from Domestic and/or Imported Ingredients
GMO Status	NGMO
USDA (BE) Status	Not BE
United States	
FDA Regulation	21 CFR 182.1, 184.1330, 184.1339, 184.1343, 172.620
Label Declaration	Food Starch, Gum Acacia, Guar Gum, Locust Bean Gum, Carrageenan

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