



Dairyblend SC-ASC

Dairyblend SC-ASC was specially developed to deliver heavy bodied texture to sour cream samples, both acid set and cultured, standard and reduced fat, without the use of mono- and di-glyceride emulsifiers. This blend is designed to deliver textures like our all natural* products using a combination of natural and modified hydrocolloids.

technical specification

Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Typical Bland		-
Moisture (Infrared)	0	12	%
Odor (Typical)	Typical Bland		-
pH (1.0%)	5.0	7.0	pH
Powder Color (Visual)	Cream-Light Tan		-
Texture (Qualitative)	Free Flowing Powder		-
Viscosity (2.3%, 2% Milk, 25C)	400	1500	cps

Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	5000	cfu
Combined Yeast and Mold (BAM)	0	200	/g
E. coli (AOAC 988.19)	<3 MPN		/g
Salmonella - 375g (AOAC 2013.01)	Negative /375g		-

Screen Test

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

Nutritional Data/100g

Calories	325.0
Total Fat (g)	0.09
Saturated Fat (g)	0.04
Trans Fat (g)	0.00
Monounsaturated Fat (g)	0.03
Polyunsaturated Fat (g)	0.01
Cholesterol (mg)	0.00
Total Carbohydrates (g)	87.99
Dietary Fiber (2016) (g)	13.41
Total Sugars (g)	0.01
Includes Added Sugars (g)	0.00
Protein (g)	0.67
Water (g)	10.71
Ash (g)	1.14
Vitamin D (mcg)	0.00
Sodium (mg)	180.37
Calcium (mg)	72.76
Iron (mg)	0.27
Potassium (mg)	164.78

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 1.85-2.75%
Solubility 180° F
Suggested Uses sour cream, imitation sour cream

Regulatory Data

CAS #	53124-00-8, 9000-01-5, 9000-30-0, 9000-40-2, 9000-07-1
INS #	1401, 414, 412, 410, 407
Country of Origin	Made in USA from Domestic and/or Imported ingredients
USDA (BE) Status	Not Bio-Engineered
United States	
FDA Regulation	21 CFR 172.892, 184.1330, 184.1339, 184.1343, 172.620
Label Declaration	Modified Corn Starch, Gum Acacia, Guar Gum, Locust Bean Gum, Carrageenan

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