



Dairyblend YG FB 3 (DAIR YG FB 3)

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T5000138

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Chemical and Physical Properties			
-	Min.	Max.	
Moisture (Infrared)	0	10	%
Odor (Typical)	Nearly Odorless		-
pH (viscosity solution)	5	7	ρН
Powder Color (Visual)	Off White		-
Texture (Qualitative)	Free Flowing Powder		-
Viscosity (0.05%,Milk,160F,LV@60rpm,4C)	0	50	cps
Microbiological			
	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	5000	cfu
E. coli (AOAC 988.19)	<3 MPN		/g
Salmonella - 375g (AOAC 2013.01)	Negative /375g		-
Total Coliforms (AOAC 966.24)	<3 MPN		/g
Screen Test			
	Min.	Max.	
USS#80 Mesh On	0	10	%

Nutritional Data/100g

Calories Total Fat (g) Saturated Fat (g) Trans Fat (g) Monounsaturated Fat (g) Polyunsaturated Fat (g) Cholesterol (mg) Total Carbohydrates (g) Dietary Fiber (2016) (g) Total Sugars (g)	183.62 0.02 0.02 0.00 0.00 0.00 0.00 88.80 28.76 2.55
Includes Added Sugars (g)	0.03
Protein (g) Water (g) Ash (g) Vitamin A (IU)	0.20 9.12 1.86
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	182.32
Calcium (mg)	68.34
Iron (mg) Potassium (mg)	1.03
i Otassiuiii (iiig)	65.24

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

*ND - these values have not been determined.

Certification

Kosher Halal

Packaging and Storage

50# Bags, 2,000# per pallet Standard Packing

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 Stock Product Lead Time

Usage Levels

Typical Usage Level 4.0-6.0%

Solubility 180° F for full hydration Suggested Uses yogurt, dairy, dietary fiber

Regulatory Data

113894-92-1, 9005-80-5, 9000-01-5, 1344-00-CAS#

9, 9000-69-5, 9002-18-0, 57-50-1

F # 1401, NA, 414, 406, 440 (NA)

HS Tariff #

Country of Origin Made in USA from Domestic and/or Imported

ingredients

USDA (BE) Status BE

United States

21 CFR 172.892, GRAS, 184.1330, 184.1115, FDA Regulation

184.1588 (184.1854)

Label Declaration Modified Corn Starch, Inulin, Gum Acacia,

Agar, Pectin (standardized with sucrose)

Date Updated: 12/2/2020

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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