

Dairyblend YG OG 6 (DAIR YG OG 6)

31511191

Dairyblend YG OG 6 is designed to add body and smooth texture to organic yogurts. Dairyblend YG OG 6 can be used in 95% organic yogurts.

Chemical and Physical Properties

	Min.	Max.	
Moisture (Infrared)	0	14	%
Odor (Typical)	Nearly Odorless		-
pH (1.0%)	4	7	pH
Powder Color (Visual)	Cream-Light Tan		-
Texture (Qualitative)	Free Flowing Powder		-
Viscosity (0.5%,Milk,160F,LV@60rpm,4C)	0	40	cps

Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	5000	cfu/g
Combined Yeast and Mold (BAM) E. coli (AOAC 988.19)	0	500	cfu/g
Salmonella - 375g (AOAC 2013.01)	<3 MPN		/g
Total Coliforms (AOAC 966.24)	Negative /375g		-
	<3 MPN		/g

Screen Test

	Min.	Max.	
USS#80 Mesh On	0	20	%

Nutritional Data/100g

Calories	178.32
Total Fat (g)	0.12
Saturated Fat (g)	0.00
Trans Fat (g)	0.00
Monounsaturated Fat (g)	0.00
Polyunsaturated Fat (g)	0.00
Cholesterol (mg)	0.00
Total Carbohydrates (g)	87.92
Dietary Fiber (2016) (g)	0.79
Total Sugars (g)	0.11
Includes Added Sugars (g)	0.00
Protein (g)	0.29
Water (g)	10.69
Ash (g)	0.12
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	21.27
Calcium (mg)	10.90
Iron (mg)	0.01
Potassium (mg)	5.20

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

Storage & Handling

Each container is identified with the product name and lot number. Store in cool dry place for maximum shelf life.

Shelf Life

2 years

Usage Levels

Typical Usage Level 2.5-4.0%
Solubility 180° F for full hydration
Suggested Uses dairy, yogurt

Regulatory Data

CAS # 9005-25-8, 9000-40-2, 9000-69-5
Organic Status Organic
E # N/A, 410, 440
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, 184.1343, 184.1588
Label Declaration Organic corn starch, organic locust bean gum, pectin

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