



Stabilizer XC-8444 Powder (STAB XC-8444)

Developed for suspending particulates in liquid egg products. STAB XC-8444

Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Bland		-
Moisture (Infrared)	0	15	%
Odor (Typical)	Odorless		-
pH (viscosity solution)	5	8	pH
Powder Color (Visual)	Off White		-
Texture (Qualitative)	Free Flowing Powder		-
Viscosity (1%,RV@20RPM,25C)	3500	8000	cps

Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	10000	cfu
Combined Yeast and Mold (BAM)	0	200	cfu
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	35	100	%

Nutritional Data/100g

Calories	192.71
Total Fat (g)	0.26
Saturated Fat (g)	0.16
Trans Fat (g)	0.00
Monounsaturated Fat (g)	0.22
Polyunsaturated Fat (g)	0.11
Cholesterol (mg)	0.00
Total Carbohydrates (g)	89.82
Dietary Fiber (2016) (g)	65.29
Total Sugars (g)	0.71
Includes Added Sugars (g)	0.00
Protein (g)	1.25
Water (g)	8.11
Ash (g)	0.55
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	959.05
Calcium (mg)	20.06
Iron (mg)	1.59
Potassium (mg)	72.50

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.

CertificationKosher
Halal**Packaging and Storage**

Standard Packing	50# Bags, 750# 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	0.05% to 0.15%
Solubility	Cold Water Soluble
Suggested Uses	Sauces, Suspension, Egg Omelet, Sauces, Drinks

Regulatory Data

CAS #	9000-30-0, 11138-66-2
INS #	412, 415
Country of Origin	Made in USA from domestic and/or imported ingredients
USDA (BE) Status	Not Bio-Engineered
United States	
FDA Regulation	21 CFR 184.1339, 172.695
Label Declaration	Guar Gum, Xanthan Gum

Date Updated: March 8, 2024

Next Review Date: March 8, 2027

The information described above is offered solely for your consideration, investigation, and independent verification. It is up to you to decide whether and how to use this information. Ingredion Incorporated and the Ingredion group of companies make no warranty about the accuracy or completeness of the information contained above or the suitability of any of their products for your specific intended use. Furthermore, all express or implied warranties of noninfringement, merchantability, or fitness for a particular purpose are hereby disclaimed. Ingredion Incorporated and the Ingredion group of companies assume no responsibility for any liability or damages arising out of or relating to any of the foregoing.

The INGREDION mark and logo are trademarks of the Ingredion group of companies. All rights reserved. All contents copyright © 2020.

5 Westbrook Corporate Ctr. 1600 – 90 Burnhamthorpe Rd.,
Westchester, Illinois 60154 West Mississauga, Ontario L5B
U.S.A. 0H9 Canada
708.551.2600 905.281.7950