



**Q-NATURALE® 200V 17955903**

Q-NATURALE® is a natural emulsifier extracted from Quillaja trees. It is recommended to replace gum Arabic in flavor emulsions. Some other key qualities of Q-NATURALE® are ease of use, very low usage level, high oil loading, fine emulsion particle size, and stable in alcoholic beverages.

**Chemical and Physical Properties**

	Min.	Max.
pH	3.7	4.2
Moisture (loss on drying)%	78.0	80.0
Saponin (dry basis)%	65.0	75.0

**Physical Appearance**

	Typical
Color	Amber
Form	Liquid

**Microbiological Limits**

	Max.
Aerobic Plate Count/g	10,000
Yeast/g	200
Mold/g	200

**Nutritional Data/100 g**

	Typical
Calories	80
Calories from fat	1
Total Fat, g	0.16
Saturated Fat, g	0.07
Trans Fat, g	<0.01*
Cholesterol, mg	<0.8*
Sodium, mg	88
Total Carbohydrate, g	19.4
Dietary Fiber, g	1
Total Sugars**, g	<0.35*
Added Sugars, g	0
Other Carbohydrate, g	18.05
Protein, g	0.3
Vitamin D, mcg	<4*
Calcium, mg	125
Iron, mg	1.6
Potassium, mg	190
Ash, g	0.9

\* Not present at Limit of Quantification.

\*\* "Total Sugars" in this product may contribute to "Added Sugars" for nutrition labeling purposes in the final consumer product.

Note: Natural extracts vary in content throughout the year. Results shown are for specific to specific batch and will vary from lot to lot.

While this information is typical of Q-NATURALE® 200V it should not be considered as a specification.

**Certification**

Kosher pareve  
Halal

**Packaging and Storage**

Q-NATURALE® 200V is packaged in plastic bottles or HDPE pails. Q-NATURALE® 200V should be stored in a clean, dry area at ambient temperature in the unopened originally sealed container.

**Shelf Life**

The best before date for Q-NATURALE® 200V is 24 months from the date of manufacture.

**Regulatory Data**

Source *Quillaja saponaria* Molina

**United States**

FDA Regulation	21 CFR 172.510 FDA GRAS notification GRN 165 FEMA No.2973 (1965, 2014)
Labeling	Water, Quillaia extract

**Canada**

CFDA Regulation	B.16.100, Table IV (effective March 4, 2016)
Labeling	Water , Quillaja extract

**Features and Benefits**

Q-NATURALE® comes in a liquid form and instantly disperses requiring no over-night hydration unlike gum arabic. It can replace gum arabic at much lower usage levels for a wide range of oil loads. It is grown using sustainable agricultural practices. Q-NATURALE® meets Non-GMO and is manufactured at ISO certified facility. Q-NATURALE®'s excellent emulsification property also offers the ability to create high oil load emulsions. It is easy to formulate within a broad range of pH, temperatures and has excellent long- term room/cold temperature stability. Q-NATURALE® offers a clean label, superior and consistent technical performance, and a reliable supply chain.

Effective Date: October 20, 2023

Next Review Date: October 20, 2026

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., Westchester, Illinois 60154 U.S.A. 708.551.2600  
1600 – 90 Burnhamthorpe Road, West Mississauga, Ontario L5B 0H9 Canada 905.281.7950

[www.ingredion.us](http://www.ingredion.us)