



Saladizer® 210 Powder

Saladizer® 210 is a stabilizer that was originally designed for salad dressings but is used in a wide range of applications. It imparts a creamy mouthfeel, improves freeze-thaw characteristics, stabilizes emulsions, and provides suspension. Saladizer 210 is stable at a low pH and is capable of withstanding retort conditions and homogenization.

Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Bland		-
Moisture (Infrared)	0	15	%
Odor (Typical)	Nearly Odorless		-
pH (viscosity solution)	4.5	6.5	pH
Powder Color (Visual)	Off White		-
Texture (Qualitative)	Free Flowing Powder		-
Viscosity (1.0%,RV@20rpm,25C)	250	550	cps

Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	3000	cfu
Combined Yeast and Mold (BAM)	0	400	/g
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#40 Mesh Through	99.5	100	%

Nutritional Data/100g

Calories	176.00
Total Fat (g)	0.29
Saturated Fat (g)	0.19
Trans Fat (g)	0.00
Monounsaturated Fat (g)	0.04
Polyunsaturated Fat (g)	0.00
Cholesterol (mg)	0.00
Total Carbohydrates (g)	83.00
Dietary Fiber (2016) (g)	63.0
Total Sugars (g)	0.00
Includes Added Sugars (g)	0.00
Protein (g)	3.04
Water (g)	10.00
Ash (g)	4.24
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	991.03
Calcium (mg)	787.50
Iron (mg)	0.85
Potassium (mg)	583.65

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 3 years

Usage Levels

Typical Usage Level 0.5% to 2.0%
Solubility Cold Water Soluble
Suggested Uses Gum Tragacanth Replacement, Icings, Wafers,

Regulatory Data

CAS # 9000-01-5, 11138-66-2

INS # 414, 415
HS Tariff # 2106.90.9998
Country of Origin Made in USA from domestic and/or imported ingredients
USDA (BE) Status Not Bio-Engineered

United States
FDA Regulation 21 CFR 184.1330, 172.695
Label Declaration Acacia, Xanthan Gum

Effective Date: March 9, 2023

Next Review Date: March 9, 2026

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