



Saladizer® 250 Powder

Saladizer® 250 is among our most popular salad dressing emulsifier systems. The gums in this blend have been chosen to take advantage of their synergistic interaction and their ability to generate creamy viscous aqueous systems with emulsifying and stabilizing properties.

Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Bland		-
Moisture (Infrared)	0	15	%
Odor (Typical)	Nearly Odorless		-
pH (1.0%)	5	8	pH
Powder Color (Visual)	Off White-Tan		-
Texture (Qualitative)	Free Flowing Powder		-
Viscosity (0.75%,KCL,RV@20rpm,25C)	1700	3000	cps

Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	5000	cfu
Combined Yeast and Mold (BAM)	0	1000	/g
E. coli (AOAC 988.19)	<3 MPN		/g
S. aureus (BAM)	Negative /10g		-
Salmonella - 375g (AOAC 2013.01)	Negative /375g		-
Total Coliforms (AOAC 966.24)	<3 MPN		/g

Screen Test

	Min.	Max.	
USS#100 Mesh On	0	10	%

Nutritional Data/100g

Calories	174
Total Fat (g)	0.33
Saturated Fat (g)	0.12
Trans Fat (g)	0.00
Monounsaturated Fat (g)	0.12
Polyunsaturated Fat (g)	0.06
Cholesterol (mg)	0.00
Total Carbohydrates (g)	80.71
Dietary Fiber (2016) (g)	40.71
Total Sugars (g)	0.14
Includes Added Sugars (g)	0.00
Protein (g)	4.15
Water (g)	10.33
Ash (g)	5.86
Vitamin D (mcg)	0.00
Sodium (mg)	2883.56
Calcium (mg)	580.20
Iron (mg)	1.96
Potassium (mg)	242.00

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 2 years

Usage Levels

Typical Usage Level	N/A
Solubility	Cold Water Soluble
Suggested Uses	Salad Dressing Emulsions, Hot Sauce, BBQ, Relishes, Sauces, Gravies, Butter Cream

Regulatory Data

CAS #	11138-66-2, 9000-30-0, 9005-38-3
INS #	415, 412, 401
Country of Origin	Made in USA from domestic and/or imported ingredients
USDA (BE) Status	Not Bio-Engineered
United States	
FDA Regulation	21 CFR 172.695, 184.1339, 184.1724
Label Declaration	Xanthan Gum, Guar Gum, Sodium Alginate

Effective Date: February 27, 2024

Next Review Date: February 27, 2027

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