



Saladizer® Dairy Stabilizer

Saladizer® Dairy Stabilizer is a gum system that improves particulate suspension and imparts a creamy texture to dairy-based salad dressings such as bleu cheese varieties.

Chemical and Physical Properties

	Min.	Max.	
Moisture (Infrared)	0	12	%
Odor (Typical)	Nearly Odorless		-
pH (viscosity solution)	6	8	pH
Powder Color (Visual)	Cream-Light Tan		-
Texture (Qualitative)	Free Flowing Powder		-
Viscosity (1.0%,RV@20rpm,25C)	1100	1700	cps

Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	1000	cfu
Combined Yeast and Mold (BAM)	0	500	/g
E. coli (AOAC 988.19)	<3 MPN		/g
S. aureus (BAM)	<10 cfu		/g
Salmonella - 375g (AOAC 2013.01)	Negative /375g		-

Screen Test

	Min.	Max.	
USS#80 Mesh Through	95	100	%

Nutritional Data/100g

Calories	173.0
Total Fat (g)	0.07
Saturated Fat (g)	0.03
Trans Fat (g)	0.00
Monounsaturated Fat (g)	0.02
Polyunsaturated Fat (g)	0.00
Cholesterol (mg)	0.00
Total Carbohydrates (g)	78.15
Dietary Fiber (2016) (g)	0.00
Total Sugars (g)	0.00
Includes Added Sugars (g)	0.00
Protein (g)	4.32
Water (g)	10.38
Ash (g)	8.96
Vitamin D (mcg)	0.00
Sodium (mg)	4205.55
Calcium (mg)	187.35
Iron (mg)	0.00
Potassium (mg)	1093.74

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
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Usage Levels

Typical Usage Level	N/A
Solubility	Cold water soluble
Suggested Uses	Salad dressing, blue cheese, bleu cheese

Regulatory Data

CAS #	11138-66-2, 9000-07-1
INS #	415, 407
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, 172.620
Label Declaration	Xanthan Gum, Carrageenan

Effective Date: December 14, 2023

Next Review Date: December 14, 2026

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