

**Saladizer® MAX (SALA MAX)**

Saladizer® Max is a patented hydrocolloid technology designed to improve textural attributes while providing superior emulsification in full fat, reduced fat, and fat free dressings, sauces, and dips. The inclusion of Saladizer® Max does not have a significant impact on viscosity; for applications that require more viscosity, consider adding Saladizer® FB-50 or Ticaxan® Xanthan.

Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Bland	-	
Moisture (Infrared)	0	13	%
Odor (Typical)	Characteristic	-	
pH (5.0%)	4.5	6.5	pH
Powder Color (Visual)	Cream-Light Tan	-	
Sediment (5%, TC900, 5 micron)	0	2.5	SU
Texture (Qualitative)	Free Flowing Powder	-	
Viscosity (5.0%,LV@30rpm)	0	25	cps

Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18)	0	1000	cfu
Combined Yeast and Mold (BAM)	0	300	/g
Salmonella - 375g (AOAC 2013.01)	Negative /375g	-	
Total Coliforms (AOAC 966.24)	<3 MPN		/g

Screen Test

	Min.	Max.	
USS#80 Mesh On (Vorti-Sieve)	30	85	%

Nutritional Data/100g

Calories	175.99
Total Fat (g)	0.25
Saturated Fat (g)	0.15
Trans Fat (g)	0.02
Monounsaturated Fat (g)	0.07
Polyunsaturated Fat (g)	0.05
Cholesterol (mg)	0.80
Total Carbohydrates (g)	84.64
Dietary Fiber (2016) (g)	0.00
Total Sugars (g)	0.35
Includes Added Sugars (g)	0.00
Protein (g)	0.94
Water (g)	9.40
Ash (g)	4.77
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	686.00
Calcium (mg)	1020.00
Iron (mg)	1.20
Potassium (mg)	191.00

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. 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.

Certification

Kosher
Halal

Packaging and Storage

Standard Packing	45# Bags, 900# per pallet (5 layers)
Storage & Handling	Each container is identified with the product name and lot number. Store in cool dry place for maximum shelf life.
Minimum Qty	45.00 custom

Shelf Life

Shelf-Life	2 years
Lead Time	

Usage Levels

Typical Usage Level	0.07% to 1.00%
Solubility	Cold water soluble
Suggested Uses	dressings, sauces, bakery, dips

Regulatory Data

CAS #	455885-22-0
E #	423
HS Tariff #	MX: 3913.90.99, US/CD: 2938.90.0000
Country of Origin	Made in USA from Imported Acacia
GMO Status	NGMO
USDA (BE) Status	Not BE
United States	
FDA Regulation	GRAS
Label Declaration	Modified Gum Acacia

Date Updated: 6/1/2023

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