



Saladizer® Max Complete

Saladizer® Max Complete is an all-in-one emulsifying and thickening system specially formulated for salad dressing and sauce applications. Using our patented modified gum acacia technology, Saladizer Max Complete provides exceptional emulsification, particulate suspension, and long term stability to your formulation. Typical usage levels for this product can range from 0.25-0.60% depending on the desired finished viscosity.

technical specification

Chemical and Physical Properties

	Min.	Max.	
Moisture (Infrared)	0	12	%
Odor (Typical)	Nearly Odorless		-
pH (viscosity solution)	5	7	pH
Powder Color (Visual)	Off White-Cream		-
Texture (Qualitative)	Free Flowing Powder		-
Viscosity (2%,RV@20rpm,25C)	2200	3600	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
Salmonella - 375g (AOAC 2013.01)	Negative /375g		-
Total Coliforms (AOAC 966.24)	<3 MPN		/g

Screen Test

	Min.	Max.	
USS#80 Mesh On	0	30	%

Nutritional Data/100g

Calories	178.40
Total Fat (g)	0.10
Saturated Fat (g)	0.06
Trans Fat (g)	0.00
Cholesterol (mg)	0.00
Total Carbohydrates (g)	81.86
Dietary Fiber (2016) (g)	0.00
Total Sugars (g)	0.14
Includes Added Sugars (g)	0.00
Protein (g)	3.38
Water (g)	12.76
Ash (g)	1.91
Vitamin D (mcg)	0.00
Sodium (mg)	2554.00
Calcium (mg)	408.00
Iron (mg)	1.08
Potassium (mg)	76.40

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 0.25-0.60% depending on the desired finished viscosity
Solubility Cold water soluble
Suggested Uses salad dressing, sauce

Regulatory Data

CAS # 11138-66-2, 455885-22-0
INS # 415, 423
Country of Origin Made in USA from domestic and/or imported ingredients
USDA (BE) Status Not Bio-Engineered
United States
FDA Regulation 172.695, self affirmed GRAS as an emulsifier
Label Declaration Xanthan Gum, Modified Gum Acacia

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Next Review Date: April 9, 2027

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5 Westbrook Corporate Ctr. 1600 – 90 Burnhamthorpe Rd.,
Westchester, Illinois 60154 West Mississauga, Ontario L5B
U.S.A. 0H9 Canada
708.551.2600 905.281.7950