

Saladizer® Mayo Cold Set

Saladizer® Mayo Cold Set is a non-gmo system designed to create fat free and low fat mayonnaise or mayonnaise-type dressings using a cold process. Unlike other stabilizers which must be heated, Saladizer Mayo Cold Set does not require heat for activation. This means manufacturers can run their lines at higher speeds and with fewer delays.

Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Typical Bland	-	
Moisture (Infrared)	0	12	%
Odor (Typical)	Nearly Odorless	-	
pH (viscosity solution)	5	7.5	pH
Powder Color (Visual)	Creamy White	-	
Texture (Qualitative)	Free Flowing Powder	-	
Viscosity (5.0%,RV@20rpm,25C)	4000	6700	cps

Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	10000	cfu
Combined Yeast and Mold (BAM)	0	1000	/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	20	%

Nutritional Data/100g

Calories	287
Total Fat (g)	0.02
Saturated Fat (g)	0.02
Trans Fat (g)	0.00
Monounsaturated Fat (g)	0.00
Polyunsaturated Fat (g)	0.00
Cholesterol (mg)	0.00
Total Carbohydrates (g)	92.31
Dietary Fiber (2016) (g)	20.63
Total Sugars (g)	0.00
Includes Added Sugars (g)	0.00
Protein (g)	0.22
Water (g)	6.42
Ash (g)	1.06
Vitamin D (mcg)	0.00
Sodium (mg)	526.25
Calcium (mg)	9.98
Iron (mg)	0.23
Potassium (mg)	8.78

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 1 year

Usage Levels

Typical Usage Level	5.0 - 7.0%
Solubility	Cold Water Soluble
Suggested Uses	salad dressing, mayonnaise, fat free, low fat

Regulatory Data

CAS #	113894-92-1, 9004-34-6, 9004-32-4, 11138-66-2
INS #	1401, 460(i), 466, 415
Country of Origin	Made in USA from Domestic and/or Imported ingredients
USDA (BE) Status	Not Bio-Engineered
FDA Regulation	21 CFR 172.892, 182.1745, 172.695
Label Declaration	Food Starch-Modified, Cellulose Gel, Cellulose Gum, Xanthan Gum

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Next Review Date: November 28, 2026

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