

**TIC Pretested Stabilizer 424 Powder (STABILIZER 424 POWDER)**

38454900

TIC Pretested® Stabilizer 424 is a gum system that is designed to improve the appearance and texture of cream cheese and similar dairy products. Its increased water-binding capacity prevents syneresis and improves freeze-thaw stability in finished formulations. Stabilizer 424 provides a light texture to cheesecakes and quiches and prevents surface cracking. It functions as a 1:1 replacement for locust bean gum in many applications.

Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Bland	-	
Gel Strength (1.5%,IPA,1cm2 probe)	75	425	gcm
Moisture (Infrared)	0	12	%
Odor (Typical)	Nearly Odorless	-	
pH (1.0%)	5.5	7.5	pH
Powder Color (Visual)	Off White	-	
Texture (Qualitative)	Free Flowing Powder	-	
Viscosity (1.0%,IPA,82C,RV@20rpm,1mm)	1600	2800	cps

Microbiological

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

Screen Test

	Min.	Max.	
USS#270 Mesh Through	0	65	%

Nutritional Data/100g

Calories	184
Total Fat (g)	0.58
Saturated Fat (g)	0.14
Trans Fat (g)	0.00
Monounsaturated Fat (g)	0.25
Polyunsaturated Fat (g)	0.15
Cholesterol (mg)	0.00
Total Carbohydrates (g)	81.67
Dietary Fiber (2016) (g)	54.40
Total Sugars (g)	0.12
Includes Added Sugars (g)	0.00
Protein (g)	5.15
Water (g)	8.52
Ash (g)	3.96
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	1295.41
Calcium (mg)	51.64
Iron (mg)	1.33
Potassium (mg)	383.88

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	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.
Minimum Qty	50.00 lb

Shelf Life

Shelf-Life	2 years
Lead Time	

Usage Levels

Typical Usage Level	0.15% to 0.75%
Solubility	165° F
Suggested Uses	Locust Bean Gum Replacement, Cheese Sauce, Cream Cheese, Cheesecake, Quiche

Regulatory Data

CAS #	11138-66-2, 9000-30-0, 9000-40-2
E #	415, 410, 412
HS Tariff #	2106.90.9998
Country of Origin	Made in USA from domestic and/or imported ingredients
GMO Status	NGMO
USDA (BE) Status	Not BE
United States	
FDA Regulation	21 CFR 172.695, 184.1343, 184.1339
Label Declaration	Xanthan Gum, Locust Bean Gum, Guar Gum

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