



# TIC Pretested® Stabilizer DF-866 Powder

TIC Pretested® Stabilizer DF-866 Powder is the ideal product for the frozen fruit processing industry, where it is added to achieve a more viscous syrup that may be used as a dessert topping. Also, many consumers purchase frozen berries based on drained weight. The drained weight is derived by weighing the mixture, then placing it in a colander - allowing time to pass for the excess liquid to drain, and then reweighing the material in the colander. When fresh strawberries (or other fruits) are mixed with sugar, liquid from the strawberries exudes (osmotic pressure) and the drained weight drops from a typical 80% to 70%. Upon freezing the fruit exudes more water, and drained weight values may drop as low as 50%. The addition of Stabilizer DF-866 Powder will increase the drain weight, resulting in a higher value for the 4+1 frozen fruit.

## Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Typical Bland	-	
Moisture (Infrared)	0	10	%
Odor (Typical)	Typical Bland	-	
pH (viscosity solution)	6.5	7.5	pH
Powder Color (Visual)	Cream	-	
Texture (Qualitative)	Free Flowing Powder	-	
Viscosity (1.0%,RV@20rpm,25C)	180	310	cps

## Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	10000	cfu
Combined Yeast and Mold (BAM)	0	700	/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#140 Mesh On	60	100	%
USS#20 Mesh On	0	5	%

## Nutritional Data/100g

Calories	332
Total Fat (g)	0.05
Saturated Fat (g)	0.00
Trans Fat (g)	0.00
Monounsaturated Fat (g)	0.00
Polyunsaturated Fat (g)	0.00
Cholesterol (mg)	0.00
Total Carbohydrates (g)	90.24
Dietary Fiber (2016) (g)	0.00
Total Sugars (g)	30.02
Includes Added Sugars (g)	29.97
Protein (g)	0.05
Water (g)	1.45
Ash (g)	3.66
Vitamin D (mcg)	0.00
Sodium (mg)	1881.30
Calcium (mg)	4.41
Iron (mg)	0.23
Potassium (mg)	5.20

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, 1,000# 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.

## Shelf Life

Shelf-Life 2 years

## Usage Levels

Typical Usage Level 0.5%  
Solubility Cold Water Soluble  
Suggested Uses Fresh Fruit, Strawberries

## Regulatory Data

CAS # 9005-25-8, 57-50-1, 9004-32-4

Country of Origin Made in USA from domestic and/or imported ingredients

USDA (BE) Status Bio-Engineered

United States

FDA Regulation 21 CFR 172.892, 182.1745, 184.1854

Label Declaration Food Starch-Modified, Sugar, Cellulose Gum

Effective Date: January 15, 2024

Next Review Date: January 15, 2027

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