



## TICOrganic® Dairyblend YG Smooth (OG DB-YG-SMOOT)

TICOrganic® Dairyblend YG Smooth is an organic stabilizer developed for use in yogurt and smoothie-type applications. TICOrganic Dairyblend YG Smooth will provide a full mouthfeel to stirred yogurt applications and a smooth, clean finish for smoothie products. Usage levels for this product range from 0.5-3% depending on the end use application.

### Chemical and Physical Properties

	Min.	Max.	
Moisture (Infrared)	0	15	%
pH (viscosity solution)	5.0	7.5	pH
Powder Color (Visual)	Cream	-	
Texture (Qualitative)	Free Flowing Powder	-	
Viscosity (0.5%, Milk, 160F, LV@60rpm, 1mm)	0	40	cps

### Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	1000	cfu
Combined Yeast and Mold (BAM)	0	100	/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#80 Mesh On	0	40	%

### Nutritional Data/100g

Calories	180.09
Total Fat (g)	0.12
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)	88.72
Dietary Fiber (2016) (g)	1.58
Total Sugars (g)	0.12
Includes Added Sugars (g)	0.00
Protein (g)	0.34
Water (g)	10.70
Ash (g)	0.12
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	17.90
Calcium (mg)	11.20
Iron (mg)	0.02
Potassium (mg)	6.00

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	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	Stock Product

### Usage Levels

Typical Usage Level	0.5-3.0%
Solubility	For complete hydration, heat to 165°F or higher.
Suggested Uses	Yogurt, Smoothies

### Regulatory Data

CAS #	9005-25-8, 9000-40-2
Organic Status	Organic
E #	NA, 410
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 182.1, 184.1343
Label Declaration	Organic Corn Starch and Organic Locust Bean Gum

Date Updated: 12/2/2020

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