



Dairyblend SS Instant Powder (DAIR SS INSTANT)

Dairyblend SS Instant is for use in instant soft serve bases. It allows the gums to be cold activated and provides a smooth-bodied soft serve for the instant dessert mix industry. Dairyblend SS Instant is usually blended in a finished dry mix base. Typical usage ranges from 0.18% to 0.22% (based upon the reconstituted batch weight).

Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Bland		-
Moisture (Infrared)	0	12	%
Odor (Typical)	Odorless		-
pH (viscosity solution)	5	7	pH
Powder Color (Visual)	Cream-Light Tan		-
Texture (Qualitative)	Free Flowing Powder		-
Viscosity (1%,RV@20RPM,25C)	3000	4600	cps

Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	5000	cfu
Combined Yeast and Mold (BAM)	0	500	/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	25	%

Nutritional Data/100g

Calories	221.61
Total Fat (g)	0.37
Saturated Fat (g)	0.18
Trans Fat (g)	0.02
Monounsaturated Fat (g)	0.15
Polyunsaturated Fat (g)	0.08
Cholesterol (mg)	0.00
Total Carbohydrates (g)	83.18
Dietary Fiber (2016) (g)	41.00
Total Sugars (g)	17.97
Includes Added Sugars (g)	0.00
Protein (g)	4.02
Water (g)	11.84
Ash (g)	0.59
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	1333.27
Calcium (mg)	28.47
Iron (mg)	15.33
Potassium (mg)	180.01

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	15 business days

Usage Levels

Typical Usage Level	0.15% to 0.25%
Solubility	Cold Water Soluble
Suggested Uses	ice cream instant mixes

Regulatory Data

CAS #	9000-30-0, 11138-66-2, 50-99-7, 9000-07-1
E #	412, 415, n/a, 407
HS Tariff #	2106.90.9998
Country of Origin	Made in USA from domestic and/or imported ingredients
USDA (BE) Status	BE
United States	
FDA Regulation	1302.32.0020
Label Declaration	Guar Gum, Xanthan Gum, Dextrose, Carrageenan

Date Updated: 12/2/2020

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