

Product Data Sheet

Product Name	Ice Cream Stabilizer
Product Description	A blend of gums for stabilizing regular fat ice creams. Imparts a slow, even meltdown with a rich and creamy mouth feel.
Country of Origin	USA
Ingredients	Locust Bean Gum, Guar Gum, Sucrose & Carrageenan
Appearance	White Powder
Flavor	N/A
Consistency	Powder
Packaging	Any
Odor	N/A
Melting Point	N/A
Shelf Life	5 years
Storage	Cool and dark shelf
Lot#	Varies
Nutrition Facts	
Nutrient Amount Per	100g
Calories	360
Fat	0
Saturated Fat	0
Trans Fat	0
Cholesterol	0
Sodium	30mg
Carbohydrates	86g
Fiber	77g
Sugars	0
added Sugar	0
Protein	4g
Vitamin D	0
Calcium	0
Iron	0
Potassium	0
Microbiological	
Standard Plate Count	max 5000/g
Enterobacteriaceae	neg./g
Active Lipase/proteinase	neg./g
Mold and Yeast	max 50/g
Escherichia coli	neg./g
Samonella	neg./g