
Product Information Sheet

PFI-1026 Oat Nog Stabilizer Base

Product Application:

A blend of stabilizer, flavors, and colors to be used in the production of oat based nog.

Product Description:

Physical Form Dry granular and powder material
Color Yellow to orange with brown specks

Microbiological Specification:

Aerobic Plate Count 10,000 cfu/g maximum
Coliform 10 cfu/g maximum

Ingredient Declaration:

Xanthan Gum, Gellan Gum, Nutmeg, Natural Flavors, Turmeric and Annatto (for color), Standardized with Cane Sugar.

Allergen Information:

This blend does not contain allergenic ingredients.

Regulatory Status:

Used at the levels recommended in the intended products, this blend complies with the Federal Food, Drug, and Cosmetic Act. Consult local regulations when using this product outside the United States.

Kosher Status:

Chicago Rabbinical Council (cRc).

Packaging:

50 pounds net weight in a sealed multi-wall paper bag with a polyethylene inner liner.

Shelf Life and Storage:

12 months in the original sealed container stored in a cool, dry location. Store opened bag in sealed container. Recommended storage conditions are <70°F and <65% RH. Avoid having the container open in humid environments.

Nutritional Information per 100 grams:

Calories	299	Dietary Fiber	6 grams
Total Fat	1 gram	Sugars	62 grams
Saturated Fat	1 gram	Added Sugars	62 grams
Trans Fat	0 grams	Vitamin C	0 milligrams
Protein	2 grams	Vitamin D	0 micrograms
Cholesterol	0 milligrams	Calcium	46 milligrams
Sodium	923 milligrams	Iron	1 milligram
Total Carbohydrate	89 grams	Potassium	398 milligrams

Recommended Formulas and Processing:

Use Level: 0.45%

Incorporate at a good point of agitation.