
Product Information Sheet

PFI-352 Soft Serve Stabilizer

Product Application:

A blend of natural colloids designed for use in soft serve mixes. This product can be used in all natural applications. This blend improves the overall mouth feel of the soft serve, especially in lower solids formulas. PFI-352 will perform in a wide range of soft serve formulas including soft serve yogurt.

Product Description:

Physical Form Dry mixture of powdered material
Color Off-white to tan
Sensory Bland

Microbiological Specification:

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

Ingredient Declaration:

Locust Bean Gum, Guar Gum, Carrageenan, Standardized with Dextrose and/or 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 Certification:

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:

24 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	344	Dietary Fiber	32 grams
Total Fat	0 grams	Sugars	56 grams
Saturated Fat	0 grams	Added Sugars	55 grams
Trans Fat	0 grams	Vitamin C	0 milligrams
Cholesterol	0 milligrams	Vitamin D	0 IU
Protein	2 grams	Calcium	54 milligrams
Sodium	27 milligrams	Iron	0 milligrams
Total Carbohydrate	83 grams	Potassium	567 milligrams

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Recommended Formulas and Processing:

Use Level: 0.30 - 0.45%

Incorporate at a good point of agitation using a Likwifier or powder funnel. PFI-352 works best when dispersed in a sugar solution.

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