

## Product Information Sheet

### PFI-410 Sorbet Stabilizer

#### Product Application:

A stabilizer blend specifically developed for use in the manufacture of sorbet.

#### Product Description:

Physical Form            Dry mixture of powdered material  
 Color                      Off-white  
 Flavor                      Bland, sweet

#### Microbiological Specification:

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

#### Ingredient Declaration:

Modified Cellulose (cellulose gel), Locust Bean Gum, Guar Gum, Standardized with Sugar.

#### Allergen Information:

This blend contains no known allergens.

#### Regulatory Status:

This blend complies in all respects with the Federal Food, Drug, and Cosmetic Act for the product application and usage levels recommended.

#### Kosher Status:

This blend is certified Kosher by the Chicago Rabbinical Council (cRc).

#### GMO Statement:

This product may contain Genetically Modified Organisms.

#### 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	378	Dietary Fiber	32 grams
Total Fat	0 grams	Sugars	63 grams
Saturated Fat	0 grams	Added Sugars	63 grams
Trans Fat	0 grams	Protein	1 gram
Potassium	48 milligrams	Vitamin A	0 micrograms
Cholesterol	0 milligrams	Vitamin D	0 micrograms
Sodium	63 milligrams	Calcium	17 milligrams
Total Carbohydrate	95 grams	Iron	2 milligrams



**Recommended Formulas and Processing:**

Use Level:     *0.60% to 0.80%*

Incorporate at a point of good agitation. Best dispersion is achieved when added to a high solids solution such as liquid sugar.