

Product Information Sheet

PFI-244 All Natural Ice Cream Stabilizer

Product Application:

PFI-244 is an all-natural blend of hydrocolloids for when the manufacturer is trying to achieve a label statement that is "All Natural". This blend will provide a very smooth and creamy textured ice cream whether it is reduced fat or a super premium. PFI-244 also has excellent heat shock protection for the finished product. PFI-244 tolerates high altitude manufacture that can cause shrinkage.

Product Description:

Physical Form Dry mixture of powdered material
Color Off-white

Microbiological Specification:

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

Ingredient Declaration:

Locust Bean Gum, Guar Gum, Carrageenan, Standardized with Cane Sugar.

Allergen Information:

This blend does not contain allergenic substances.

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.

GMO Statement:

PFI-244 is GMO-free.

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.



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Nutritional Information per 100 grams:

Calories	358	Dietary Fiber*	76 grams
Total Fat	1 gram	Sugars	7 grams
Saturated Fat	0 grams	Added Sugars	7 grams
Trans Fat	0 grams	Vitamin A	0 micrograms
Cholesterol	0 milligrams	Vitamin C	0 milligrams
Sodium	19 milligrams	Calcium	64 milligrams
Total Carbohydrate	83 grams	Iron	0 milligrams
Protein	5 grams	Vitamin D	0 micrograms
Potassium	213 milligrams		

** Dietary Fiber, as identified in the 2016 FDA regulations, includes non-digestible carbohydrates and lignin that are found naturally in plants, plus added fiber (isolated or synthetic) that has a beneficial effect in humans. On Nutrition Facts/Supplement Facts labels, non-digestible carbohydrates that meet the definition of dietary fiber are listed as dietary fiber on the label and included as part of the total carbohydrate reported. Locust bean gum and guar gum meet the definition of dietary fiber as outlined by the FDA, and thus are included in the dietary fiber of this blend.*

Recommended Formulas and Processing:

Use Level: *0.12 to 0.25% for full fat ice cream*
 0.25 to 0.45% for reduced fat and low fat ice cream

Incorporate at a point of good agitation using a blend or powder horn. PFI-244 disperses best in a liquid sugar solution.