
Product Information Sheet

PFI-920 Yogurt Stabilizer

Product Application:

A blend of modified food starch and pectin to create body and prevent syneresis in vat or cup set yogurt.

Product Description:

Physical Form Dry mixture of powdered material
Color Off-white to White
Moisture <13%

Microbiological Specification:

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

Ingredient Declaration:

Modified Food Starch, Pectin.

Allergen Information:

This blend does not contain allergenic ingredients.

GMO statement:

PFI-920 is GMO-free.

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:

PFI-920 is certified Kosher by the 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	400	Dietary Fiber	0 grams
Total Fat	0 grams	Sugars	0 grams
Saturated Fat	0 grams	Added Sugars	0 grams
Trans Fat	0 grams	Protein	0 gram
Cholesterol	0 milligrams	Vitamin A	0 micrograms
Potassium	0 milligrams	Vitamin D	0 micrograms
Sodium	200 milligrams	Calcium	4 milligrams
Total Carbohydrate	87 grams	Iron	0 milligrams



Recommended Formulas and Processing:

Use Level: 2.00% – 4.50%

Incorporate PFI-920 at a point of good agitation being cautious not to incorporate air or churn the fat.

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Custom Ingredients, Blending & Packaging

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