

12867 - Hot & Cold Process Uno Stabilizer Gluten Free Vegan



To support the formation of tiny ice crystals and fat globules in frozen confections. Improves texture and shelf life of ice cream. Enhances texture and shelf life of frozen confections. Very low dosage. Hot and cold process. For fat and water based mixtures. Protects against heat shock damage. The primary purposes for using stabilizers in ice cream are: to increase mix viscosity...



MARKETING

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Nutrition Facts

5 Servings per container	
Serving Size	100.0 GR
Amount Per Serving	
Calories	352
% Daily Value*	
Total Fat 0 g	0%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 459 mg	20%
Total Carbohydrates 85 g	28%
Dietary Fiber 54 g	193%
Total Sugars 19 g	
Includes 19 g Added Sugars	%
Protein 3 g	
Vitamin D 0 mcg	0%
Calcium 117 mg	9%
Iron 2 mg	11%
Potassium 1263 mg	27%

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description				
CT1093	00837775017038	1/1.00 LB				
Brand	Brand Owner	GPC Description				
Cuisine Tech	Paris Gourmet	Baking/Cooking Supplies (Shelf Stable)				
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
1.5 LBR	1 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
12.5 INH	8.2 INH	6 INH	0.36 FTQ	12x05	578 Days	60 FAH / 77 FAH
Traceability Regulation						
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors			
N/A	N/A	N/A	N/A			

HANDLING SUGGESTIONS

Dry and cool (68-72°F, 20-22°C)-----

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INI = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - N
- Eggs - N
- Soybean - N
- Wheat - N
- Sesame - N
- Molluscs - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - N

INGREDIENTS

Guar Gum, Carrageenan, standardized with dextrose.

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PREPARATION & COOKING SUGGESTIONS

Add 1.0 to 1.5 grams per kilogram of mixture. Add slowly under strong agitation.

SERVING SUGGESTIONS

Enhances texture and shelf life of frozen confections.

MORE INFORMATION