

Sour Cream Stabilizer



Typical Applications

- Its superior emulsification properties provide creamy mouth feel in finished product
- Reduces separation of water in finished product
- Suggested use rate 0.33 – 0.39%

Typical Shelf Life 12 months

Origin USA

Typical Composition

Ingredients: Guar Gum, sodium citrate, mono & diglycerides, carrageenan, Polysorbate 80, standardized with salt	
Moisture	6.3%
pH (10% solution at 20°C)	4.0
Standard Plate Count	< 50,000 / g
Coliform	< 100 / g
Yeast	< 1000 / g
Mold	< 1000 / g

Physical Properties

Color	Light cream
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