technical specification

SALADIZER® 250 POWDER 75000493

Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Bland		-
Odor (Typical)	Nearly Odorless		-
Powder Color (Visual)	Off White-Tan		-
Texture (Qualitative)	Free Flowing Powder		-
Moisture (Infrared)		15	%
Viscosity (0.75%, KCL,RV@20rpm,25C)	1700	3000	cps
pH (1.0%)	5	8	pH
Emulsion Stability Test	Pass		-

Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 966.23)	0	5000	cfu/g
Total Coliforms (AOAC 966.24)		<3 MPN	/g
E. coli (AOAC 988.19)		<3 MPN	/g
Salmonella-375g (AOAC 2003.09)		Negative/375g	-
Combined Yeast & Mold (BAM)	0	1000	cfu/g
S. aureus (BAM)		<10	cfu/g

Screen Test

	Min.	Max.	
USS#100 Mesh On	.	10	%

Nutritional Data/100g

Calories	174.00
Total Fat (g)	0.33
Saturated Fat (g)	0.12
Trans Fat (g)	0.00
Cholesterol (mg)	0.00
Total Carbohydrates (g)	80.71
Dietary Fiber (2016) (g)	40.71
Total Sugars (g)	0.14
Includes Added Sugars (g)	0.00
Protein (g)	4.15
Ash (g)	5.86
Vitamin D (mcg)	0.00
Sodium (mg)	2883.56
Calcium (mg)	580.20
Iron (mg)	1.96
Potassium (mg)	242.00

Data is obtained from analytical and calculated values and is reported on an "as is" basis. In accordance with the 2016 USA FDA Nutrition Facts Label regulations all 'non-digestible carbohydrates' (NDC's) have been calculated as 2 kCal / gram, opposed to 4 kCal.

Certification(s)

Halal
Kosher

Packaging and Storage

Product should be stored in a clean, dry area at ambient temperature and away from heavily aromatic material.

Shelf Life

The best before date for SALADIZER® 250 POWDER is 24 months from the date of manufacture.

Recommended Usage Rate

0.1% to 0.5%

Regulatory Data

United States

Labeling	Xanthan Gum, Guar Gum, Sodium Alginate
FDA Regulation	21 CFR 172.695, 184.1339, 184.1724
USDA Bio-Engineered (BE) Status	Not Bio-Engineered

Other

Food Chemicals Codex (FCC) Compliant	Yes

Features and Benefits

SALADIZER® 250 POWDER is among our most popular salad dressing emulsifier systems. The gums in this blend have been chosen to take advantage of their synergistic interaction and their ability to generate creamy viscous aqueous systems with emulsifying and stabilizing prope

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Effective Date: October 13, 2025 Next Review Date: October 13, 2028

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It is the recipient's responsibility to comply with all applicable local regulations in respect of the end product in which the samples are used.

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