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FOOD & ADDITIVE

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Product Technical Data Sheet

Product Name: Acidified Dairy Drink Stabilizer

Product Code: DA-ST-DD-00

Product Family: Functional Stabilizer Blend

DESCRIPTION

A functional stabilizer system designed for acidified dairy drinks to improve protein stability, viscosity, and suspension throughout processing and storage.

APPLICATIONS

Suitable for acidified dairy beverages.

FUNCTIONAL FEATURES

- Enhances protein stability under acidic conditions.
- Helps prevent sedimentation and phase separation.
- Provides controlled and uniform viscosity.
- Improves suspension and mouthfeel of the finished beverage.
- Supports physical stability throughout shelf life.

STORAGE & SHELF LIFE

- Store in a dry, sealed, place below 25°C, and protect from moisture uptake.
- Keep the package tightly closed and protected from moisture, direct heat, and contamination.
- Shelf life: 24 months from the date of production when stored in the original, unopened packaging under the recommended storage conditions.

STANDARDS & FOOD-SAFETY BASIS

- This specification is structured with reference to current Codex Alimentarius principles, ISO 22000 food-safety management principles and applicable ISO test methods. Destination-market legal requirements remain applicable to the final use of the product.
- Typical reference methods: ISO 4833-1 (aerobic colony count), ISO 21527-2 (yeasts and moulds in low-aw products), ISO 6579-1 (Salmonella), ISO 18787 (water activity).

TECHNICAL SPECIFICATION & RELEASE LIMITS

1	Appearance / sensory	Uniform fine free-flowing powder, free from abnormal lumps.
2	Moisture	≤10.0%
3	Water activity (aw)	≤0.60
4	Particle size / physical	≥95% passing 425 µm; controlled PSD for hydration.
5	pH / chemical	pH of 1% solution/suspension: conforms to approved product reference standard.
6	Microbiological specification	APC ≤1×10^4 CFU/g; Yeast & Mould ≤1×10^2 CFU/g; Coliforms <10 CFU/g; Salmonella spp. not detected in 25 g.
7	Release performance test	Application-specific viscosity/stability/syneresis/overrun test in standardized matrix: 90–110% of master or approved product limits.

PACKAGING

- Food-grade moisture-barrier packaging.
- Oxygen/light barrier additionally required for aroma- or oxidation-sensitive products.

REGULATORY & COMPLIANCE INFORMATION

- Food-grade product manufactured in accordance with applicable international standards and requirements.

DISCLAIMER

The information provided in this Technical Data Sheet is based on available technical knowledge, internal testing, and information available at the date of issue. Due to variations in raw materials, formulations, processing conditions, and production equipment, the user is responsible for evaluating and validating the suitability of the product under actual production conditions prior to commercial use.

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