



Cuisine Tech

12867 - Hot & Cold Process Uno Stabilizer G

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.



Nutrition Facts

5 Servings Per Container

Serving size **100.0g (100g)**

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 Carbohydrate 85 g **28%**

Dietary Fiber 54 g **193%**

Total Sugars 19 g

Includes 19 g Added Sugar **%**

Protein 3 g

Vitamin D 0 mcg **0%**

Calcium 117 mg **9%**

Iron 2 mg **11%**

Potassium 1263 mg **27%**

* The % Daily Value (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.

* Benefits

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; to increase the perception of creaminess; to provide resistance to melting; to retard the growth of ice and lactose crystals during storage, especially during periods of temperature fluctuation

Ingredients

Guar Gum, Carrageenan, standardized with dextrose.

⚠ Allergens

Free From:

- crustaceans
- eggs
- fish
- milk
- peanuts
- sesame
- soy
- tree nuts
- wheat

Handling Suggestions

Dry and cool (68-72F, 20-22C)---

Serving Suggestions

Enhances texture and shelf life of frozen confections.

Prep & Cooking Suggestions

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

📄 Product Specifications

Brand	Manufacturer
Cuisine Tech	Paris Gourmet

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	CT1093	12867	00837775017038		1/1.00 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
9 lb	6 lb	United States of America	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
12.5 in	8.2 in	6 in	0.36 ft3	12x5	578 days	60 °F / 77 °F



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Nutrition Analysis - By Measure

Calories	352	Total Fat	0 g	Sodium	459 mg
Protein	3	Trans Fats	0 g	Calcium	117 mg
Total Carbohydrates...	85 g	Saturated Fat	0 g	Iron	2 mg
Sugars	19 g	Added Sugars	19 g	Potassium	1263 mg
Dietary Fiber	54 g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0 mg		
Vitamin A(U)		Vitamin D	0 mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2	
Monosodium		Sulphites		Nitrates	

Additional Images

