



HIFLEX POWDER STABILIZER

Product Number: 118

Product Description: HIFLEX POWDER STABILIZER is a non-boiling powder used to stabilize crème fillings. The stabilized filling prevents weeping and remains a uniform volume. The product can be re-whipped and can be used with regular or emulsified shortenings.

Specifications:

Viscosity, cP at 80°F >18,000

Ingredients:

Dextrose, food starch – modified, locust bean gum, guar gum, salt.

Packaging:

Drum (Fiber) 300 lbs. Net
Cube 50 lbs. Net

Storage/Shelf Life:

Store between 65-85°F.
Shelf life 1 year when stored unopened.

GMO Status:

Contains genetically modified ingredients.

Allergens:

None

Kosher:

OU Approved

Nutritional Information:

| Nutrient | Per 100g |
|------------------------|----------|
| Calories (kcal) | 344 |
| Calories from fat | 0 |
| Total Fat, g | 0 |
| Saturated Fat, g | 0 |
| Trans Fat, g | 0 |
| Polyunsaturated Fat, g | 0 |
| Monounsaturated Fat, g | 0 |
| Cholesterol, mg | 0 |
| Sodium, mg | 796 |
| Total Carbohydrate, g | 88.4 |
| Dietary Fiber, g | 5.5 |
| Sugars, g | 61.6 |
| Protein, g | 0.4 |
| Vitamin A, IU | 0 |
| Vitamin C, mg | 0 |
| Calcium, mg | 3.3 |
| Iron, mg | 0 |

Country of Origin:

Made in the USA with ingredients sourced in the United States, LBG from Morocco, and guar gum from India.

Manufacturing Facility Address:

Mallet and Company, Inc.
1 Bell Avenue
Carnegie, PA 15106
www.malletoil.com

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| Reviewed: 1/2/19 | Version: C | Updated: 1/3/18 | | Specifications: Finished Goods | | Page 1 of 1 |
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