



Technical Specifications

Stacol 700: Stacol 700 is intended for full fat eggnog mixes with a 6% butterfat. It is intended to be used by dairies making eggnog from scratch, not for use with pre-stabilized bases. The product gives a rich body to the eggnog, desirable for mixing.

PHYSICAL/ORGANOLEPTIC

Form: Powder
Color: White
Odor: Typical
Flavor: Typical

Chemical

Prepare a Chocolate Milk Mix (Whole Milk 90.6%, Cane Sugar 8.0%, Cocoa Powder 1.0% Stabilizer.4%)
Pasteurize Cool To 42 Degrees F. Observe Mix For 24 Hours. If No Cocoa Settles Stabilizer Has Passed.

Parameter	Min	Max	Units
Viscosity (RV@100 rpm, 25°C)	140	230	CPS
Suspension (Cocoa Must settle to pass)	Pass		

Microbiological

Parameter	Specification (Max)
Standard Plate Count	10,000 /g
Mold and Yeast	10,000 /g
Coliform	10 /g
Salmonella	Negative

Packaging

A. Packed in multi-wall fiber drums with poly-lined bags, cardboard boxes with poly liner, or in poly-lined bags.

B. Outside of containers to be labeled with:

1. Product name
2. Lot number
3. National Stabilizers' name and address
4. Net contents/weight
5. Ingredient Statement
6. Only if applicable-Kosher Symbols, Customer Codes, Production Date and/or Expiration Date

Standard Packing: 50 lb. bag in box.

2000- lb. per pallet.

Storage

Store in a cool (60-80 ° F), dry place.
Keep dusts to a minimum.

Shelf Life

Shelf Life: 9 months

Ingredients

Lactose, Sugar, Carrageenan, Guar gum, and Mono-and diglycerides .

Nutritional Information (per 100g)

Parameter	Value	Unit
Calories	450	Kcal
Total Fat	14	g
Saturated Fat	14	g
Trans Fat	0	g
Cholesterol	0	mg
Sodium	80	mg
Total Carbohydrates	80	g
Dietary Fiber	20	g
Total Sugar	59	g
Added Sugar	6	g
Protein	1	g
Vitamin D	0.1	mcg
Calcium	200	mg
Iron	0	mg
Potassium	420	mg
Vitamin A	10	mcg
Vitamin C	1	mg

Usage Levels

Suggested Level: 0.35% based on total batch weight.

Intended Use: For full fat eggnog mixes (6% Butterfat)

General:

- A. This material will comply with the requirements of the Federal Food, Drug, and Cosmetic Act and its amendments.
- B. This material will be manufactured under good manufacturing practices as prescribed by F.D.A. regulations.
- C. This material is subject to approval by the Quality Control Laboratory.
- D. This material will conform to specifications contained in the Food Chemicals Codex.

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Revised 12/12/2023