



Free Flow[®] 109(300)

Description

Free Flow[®] 109(300) is a food-grade dusting starch specifically designed to provide superior functionality as an anti-caking agent for the cut cheese industry. This is a proprietary blend that exhibits excellent flow and adhesive characteristics with less environmental dusting than traditional anti-caking agents while maintaining the desired natural flavor and appearance of the finished cut cheese product. **Free Flow[®] 109(300)** carries 300 ppm Natamycin, which helps protect the coated cut cheese against mold growth. At 1% application level, it provides 3 ppm Natamycin.

Ingredients

Potato Starch, Natamycin

Allergens

This product contains no allergens

Packaging

50 lbs. poly-lined bag, palletized at 40 units (2000 lbs.)
2000 lbs. totes available

Storage and Shelf-Life

12 months in ambient conditions of reasonable temperature and humidity.

Typical Analysis

Physical Description

White, Free Flowing Powder

Technical Analysis

Through 100 mesh	min. 90%
Moisture %	< 20%

Microbiological Analysis

Standard Plate Count /g	< 10,000
Yeast /g	< 200
Mold /g	< 200
Coliforms /g	10 Max

Certifications

Kosher Status

Manufactured under the direction of the Union of Orthodox Jewish congregations. Kosher certification upon request.



Food Safety Certification

Allied Blending LP participates in annual Safe Quality Food (SQF) certification.

Allied Blending LP

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