Q-NATURALE® 200V  17955903

Q-NATURALE® is a natural emulsifier extracted from Quillaja trees. It is recommended to replace gum Arabic in flavor emulsions. Some other key qualities of Q-NATURALE® are ease of use, very low usage level, high oil loading, fine emulsion particle size, and stable in alcoholic beverages.

### Chemical and Physical Properties

<table>
<thead>
<tr>
<th></th>
<th>Min.</th>
<th>Max.</th>
</tr>
</thead>
<tbody>
<tr>
<td>pH</td>
<td>3.7</td>
<td>4.2</td>
</tr>
<tr>
<td>Moisture (loss on drying)%</td>
<td>78.0</td>
<td>80.0</td>
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<tr>
<td>Saponin (dry basis)%</td>
<td>65.0</td>
<td>75.0</td>
</tr>
</tbody>
</table>

### Physical Appearance

**Typical**
- Color: Amber
- Form: Liquid

### Microbiological Limits

<table>
<thead>
<tr>
<th></th>
<th>Max.</th>
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</thead>
<tbody>
<tr>
<td>Aerobic Plate Count/g</td>
<td>10,000</td>
</tr>
<tr>
<td>Yeast/g</td>
<td>200</td>
</tr>
<tr>
<td>Mold/g</td>
<td>200</td>
</tr>
</tbody>
</table>

### Nutritional Data/100 g

**Typical**
- Calories: 80
- Calories from fat: 1
- Total Fat, g: 0.16
- Saturated Fat, g: 0.07
- Trans Fat, g: <0.01*
- Cholesterol, mg: <0.8*
- Sodium, mg: 88
- Total Carbohydrate, g: 19.4
- Dietary Fiber, g: 1
- Total Sugars**: g: <0.35*
- Added Sugars, g: 0
- Other Carbohydrate, g: 18.05
- Protein, g: 0.3
- Vitamin D, mcg: <4*
- Calcium, mg: 125
- Iron, mg: 1.6
- Potassium, mg: 190
- Ash, g: 0.9

* Not present at Limit of Quantification.

** “Total Sugars” in this product may contribute to “Added Sugars” for nutrition labeling purposes in the final consumer product.

Note: Natural extracts vary in content throughout the year. Results shown are for specific to specific batch and will vary from lot to lot.

While this information is typical of Q-NATURALE® 200V it should not be considered as a specification.

### Certification

- Kosher pareve
- Halal

### Packaging and Storage

Q-NATURALE® 200V is packaged in plastic bottles or HDPE pails. Q-NATURALE® 200V should be stored in a clean, dry area at ambient temperature in the unopened originally sealed container.

### Shelf Life

The best before date for Q-NATURALE® 200V is 24 months from the date of manufacture.

### Regulatory Data

**Source**  
Quilla saponaria Molina

**United States**

- FDA Regulation: 21 CFR 172.510
- FDA GRAS notification GRN 165
- FEMA No.2973 (1965, 2014)
- Labeling: Water, Quillaja extract

**Canada**

- CFDA Regulation: B.16.100, Table IV (effective March 4, 2016)
- Labeling: Water, Quillaja extract

### Features and Benefits

Q-NATURALE® comes in a liquid form and instantly disperses requiring no over-night hydration unlike gum arabic. It can replace gum arabic at much lower usage levels for a wide range of oil loads. It is grown using sustainable agricultural practices. Q-NATURALE® meets Non-GMO and is manufactured at ISO certified facility. Q-NATURALE®s excellent emulsification property also offers the ability to create high oil load emulsions. It is easy to formulate within a broad range of pH, temperatures and has excellent long-term room/cold temperature stability. Q-NATURALE® offers a clean label, superior and consistent technical performance, and a reliable supply chain.

Effective Date: December 12, 2017

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