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Good Sensations Deli Salad Stabilizer

Product Bulletin

How does Good Sensations Deli Salad Stabilizer Blend work to improve the body and texture of Deli Salads

Product Description

Good Sensations Deli Salad Stabilizer is a functional stabilizer and preservation system specially formulated to improve the texture, stability, freshness, and shelf-life of deli salads and related prepared food products. The blend combines gelatin, acidulants, buffering salts, preservatives, and standardized sugar to help maintain creamy texture, improve moisture retention, reduce syneresis, and support microbial stability in refrigerated applications.

Ingredients: Gelatin, Fumaric Acid, Sodium Citrate, Citric Acid, Salt, Potassium Sorbate, Sugar (For standardization)

Role of Each Ingredient in Deli Salads

1. Gelatin

Gelatin provides body, viscosity, and structure to deli salads. It improves water binding, enhances creamy mouthfeel, and helps stabilize the dressing system by reducing liquid separation.

2. Fumaric Acid

Fumaric acid functions as an acidulant that helps control pH, enhance flavor brightness, and contribute to microbial stability and shelf-life extension.

3. Sodium Citrate

Sodium citrate acts as a buffering agent and emulsification aid. It helps maintain pH stability, improves flavor balance, and supports a smooth, stable dressing consistency.

4. Citric Acid

Citric acid contributes tartness and flavor enhancement while assisting with pH control and preservation. It also complements the action of potassium sorbate for improved microbial stability.

5. Salt

Salt enhances overall flavor profile, contributes to preservation, and supports moisture retention within deli salad systems.

6. Potassium Sorbate

Potassium sorbate is an effective preservative used to inhibit mold, yeast, and microbial growth, helping extend refrigerated shelf life.

7. Sugar (for Standardization)

Sugar is used as a carrier and standardization aid to ensure even dispersion of functional ingredients throughout the blend while also contributing mild flavor balance.

How the Blend Works Together in Deli Salads

The combination of gelatin, acidulants, buffering agents, and preservatives creates a synergistic stabilization system for deli salads. Gelatin provides structure and creamy texture, while fumaric acid and citric acid help control pH and enhance flavor. Sodium citrate maintains pH balance and supports stable emulsification, while potassium sorbate helps extend shelf life by reducing microbial growth. Together, the blend improves texture consistency, minimizes liquid separation, enhances freshness, and delivers a stable, high-quality deli salad throughout refrigerated storage.

Key Attributes

- Enhanced Moisture Retention & Syneresis Control
- Improved Texture & Creamy Mouthfeel
- Balanced pH & Microbial Stability
- Enhanced Emulsion & Dressing Stability
- Extended Refrigerated Shelf-Life

Benefits of Using the Blend

- Reduces Liquid Separation During Storage
- Improves Product Texture & Consistency
- Extends Refrigerated Shelf Life
- Enhances Flavor Balance & Freshness
- Supports Stable Commercial Processing

Suggested Applications

- Potato Salad
- Macaroni Salad
- Coleslaw
- Chicken & Tuna Salads
- Prepared Refrigerated Deli Salads

Suggested Usage Level

Suggested starting usage level: 0.3% to 1.0% based on total batch weight. Actual usage levels may vary depending on formulation, moisture content, desired texture, and refrigerated shelf-life requirements.