

Protein Free

What is a food allergy?

A food allergy is an immune system response to a food that the body mistakenly believes is harmful. Once the immune system decides that a particular food is harmful, it creates specific antibodies to it. The next time the individual eats that food, the immune system releases massive amounts of chemicals, including histamine, in order to protect the body. These chemicals trigger a cascade of allergic symptoms that can affect the respiratory system, gastrointestinal tract, skin, or cardiovascular system. Scientists estimate that approximately 12 million Americans suffer from true food allergies.¹



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What can Diehl Food Ingredients offer your customers?

Diehl Food Ingredients has several products that are dairy and soy protein free. Each of the products we offer will be

- 1) manufactured on equipment that has undergone a complete wet wash, eliminating the chance of cross contamination between protein and non-protein products
- 2) made with modified food starch instead of milk or soy protein
- 3) acid stable, making it ideal for low pH applications and fruit based beverage systems

	Product Code	Product Type	Fat Source	*Total Fat	Suggested Applications
Centennial IX*	178560	Powdered Vegetable Shortening	Partially Hydrogenated Soybean Oil	75%	Retort applications for white cream soups and gravies.
Jerzee CWS 80BXSC*	199663	Creamer	Coconut Oil	49%	Fruit based beverage systems. White gravies and soups.
Jerzee NFR-2	174026	Creamer	n/a	.5% max	Provide whitening. Fruit and beverage systems.

*Can be produced using alternative fat sources.

