

# Gum Technology

Hydrocolloids & Stabilizing Systems

Coyote  
BRAND

# C Pro

Coyote Brand® C Pro is a cold soluble blend of lambda carrageenans that provides an instant smooth and creamy texture. It is protein reactive and can be used in a wide range of applications from soy protein to dairy products. It provides high viscosities, suspension, and a velvety mouthfeel.



Coyote Brand® C Pro stabilizes overrun in whipped creams and mousses. In addition, it is a great choice for dry mixes, where developing a full body in a short period of time is needed for instant smoothies, milkshakes, and nutritional beverages.

This versatile blend is also useful for stabilizing emulsions in salad dressings, sauces and dips, beverages, and freeze/thaw stable sauces. It adds a very smooth texture with great flow properties. In low fat applications it mimics the luscious mouthfeel of the full fat standards and improves the overall appearance of the final product.

This carrageenan blend is set apart from others by its ability to develop an instant rich texture and the fact that it increases the overall stability of the products where it is used. Many Gum Technology customers are adding this product into freeze/thaw stable sauces. Coyote Brand® C Pro binds moisture, helps to reduce the formation of ice crystals, and stabilizes the emulsion during freeze/thaw cycles. It's an excellent ingredient for frozen pizzas where it can be used to stabilize the sauce and can also be added into the crust to reduce sogginess.

An off white to beige powder, Coyote Brand® C Pro is a cost effective stabilizer in that it is used at such low levels. It also does not influence the flavor profile of the finished product the way many other thickeners can.

- All Natural
- Cold Soluble
- Increases Stability
- Instant Texture
- Protein Reactive
- Increases Freeze/Thaw Stability
- Fat Mimic
- Kosher Certified

Application	Function	Usage Levels
Whipped cream & mousse	Stabilizes overrun	0.25 - 0.75 %
Smoothies & milkshakes	Adds viscosity and texture	0.15 - 0.45 %
Dressings & sauces	Stabilizes emulsions	0.25 - 0.75 %
Dips & spreads	Adds creamy mouthfeel	0.25 - 0.75 %
Frozen pizza crust	Increases freeze/thaw stability	0.15 - 0.35 %



The information and/or suggestions presented on this product are the results of the testing and observations carried out in our laboratories, and we believe them to be accurate as expressed. Because we cannot anticipate the many conditions under which this information may be used, we offer this information as a guideline only to assist our customers in the use of our products, and to help them determine the applicability of the product to their formulation(s). It is the responsibility of the customer to determine the usefulness, regulatory status and legality of our product in the customer's application and the customer assumes all responsibility for loss or damage arising from the use of our products.

**Our Gums are Good.™**

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