



CKX-Fat Replacer



Versatile Fat Replacer

Gum Technology's cold setting Coyote Brand Stabilizer CKX-Fat Replacer mimics fat, and creates a creamy mouthfeel in low/nonfat products such as dressings, instant bake mixes, sauces, reformed foods, meat analogs, ice cream, and more. This blend contains soluble and insoluble fiber and is excellent for freeze thaw stability and moisture control.

Functional Properties

Coyote Brand Stabilizer CKX-Fat Replacer is made using microcrystalline cellulose (MCC), konjac, and xanthan gum. They react synergistically to form either a thermoreversible or non-thermoreversible gel. A thermoreversible cold set fatty-like gel is formed when mixed using high shear in cold solution. This gel will melt upon heating and reset into a gel upon cooling. However, upon pre-treatment with alkali and heated to 185°F, the CKX-Fat Replacer can form a non-thermoreversible gel, excellent for reformed foods and meat analogs.

The MCC in the CKX-Fat Replacer helps it to act as a foam and emulsion stabilizer. It creates a physical barrier preventing coalescence in emulsions. The konjac and xanthan incorporated in the blend form a network, which in conjunction with the MCC, is very effective in suspending particles. These properties make it a great choice for whipped toppings, dairy desserts, low fat dressings, imitation mayonnaises, dips, and ice creams.

Furthermore, since the konjac and xanthan bind large quantities of water, the CKX-Fat Replacer is excellent for extending shelf life in dough and other baked products.

Regulatory

Coyote Brand Stabilizer CKX-Fat Replacer fully meets all specifications as outlined in the Food Chemicals Codex, and may be safely used in foods as described in the Federal Register (21 CFR) 170.30 and 172.695. CKX-Fat Replacer is OU Kosher certified.



Food Applications for Coyote Brand Stabilizer CKX-Fat Replacer

Application	Function	Usage levels
Imitation mayonnaise	Texture/emulsification	0.75 - 1.5 %
Low fat dairy products	Mouthfeel/texture	0.10 - 0.50 %
Low fat baked goods	Binding/suspension	0.10 - 0.60 %
Frozen products	Water binding/reduce ice crystal	0.15 - 0.75 %
Protein smoothies	Mouthfeel/suspension	0.10 - 0.20 %
Low fat whipped creams	Aeration/texture	0.20 - 0.70 %

Specifications

Form:	Powder
Color:	Off White
Odor:	Typical
Flavor:	Bland
Moisture:	15% maximum
pH 1% Sol.:	5.0 - 7.5
Mesh:	80% thru US 80 Mesh
Viscosity*:	100,000 cps minimum

*at 25°C Brookfield Helipath spindle #E @ 5 RPM,
2% solution after 5 minutes.

Microbiological

Aerobic Plate Count:	Less than 10,000 / g
Yeasts:	Less than 200 / g
Molds:	Less than 200 / g
E. coli:	Negative
Staph:	Negative
Salmonella:	Negative

Packing

50 lb. poly lined cartons.