











# Gums for Dressings & Sauces

Create a specific desired texture and thickness, stabilize emulsions, and create desired flow characteristics



Stabilizers	Functions	Applications	Usage Level	Characteristics	Ingredient(s)
 Dairy Fat Replacer	Adds texture and suspension	Low fat dips and low fat creamy dressings	0.40 – 0.75%	Creates a smooth and silky texture in low fat products	Blend of Microcrystalline Cellulose, Konjac, Sodium Alginate, and Xanthan Gum
 Fenugreek Gum	Adds viscosity, suspension & stabilizes emulsions	Salad dressings, sauces and dips	0.20 – 0.50%	Tolerant to pH extremes, pseudoplastic behavior, hydrates quickly	Fenugreek Gum
 Stabilizer AF-0218	Emulsifies and adds suspension	Salad dressings, sauces and dips	0.03 – 0.35%	1:1 PGA replacement when used in conjunction with Xanthan Gum	Blend of Gum Arabic and Fenugreek Gum
 Stabilizer AG-0312	Emulsifies and adds suspension	Salad dressings	0.25 – 1.00%	Xanthan alternative for all natural organic dressings	Blend of Gum Arabic and Guar
 Stabilizer AXC-1031	Emulsifies and adds suspension	Frozen sauces, dressings and dips	0.25 – 0.75%	Prevents separation in high oil/fat systems. Provides stability during freeze/thaw cycles	Blend of Gum Arabic, Xanthan Gum and Carrageenan
 Stabilizer DS-101	Adds texture and suspension	Cheese sauces and dips	0.10 – 0.50%	Reacts with the calcium in the system to produce a very elastic and smooth texture	Blend of Guar, Xanthan Gum and Sodium Alginate
 Fenuxan	Emulsifies, adds viscosity and suspension	Salad dressings, frozen cream based sauces and dips	0.10 – 0.40%	Helps to reduce separation and protects protein in cream based products	Blend of Fenugreek Gum and Xanthan Gum
 Stabilizer PF-1	Emulsifies, adds viscosity and suspension	Salad dressings, dips and sauces	0.15 – 0.40%	Good emulsifier for lower oil systems	Blend of Xanthan Gum and Propylene Glycol Alginate
 Stabilizer PF-3	Emulsifies, adds viscosity and suspension	High oil salad dressings, glazes, dips, and sauces	0.15 – 0.40%	Strong emulsifier specially designed for high oil and difficult to stabilize systems	Blend of Propylene Glycol Alginate and Xanthan Gum
 Stabilizer PXG-A985	Emulsifies, adds viscosity and suspension	Dips	0.15 – 0.40%	Reduces syneresis in dips	Blend of Propylene Glycol Alginate, Xanthan and Guar

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<b>Stabilizer ST-101</b>	Adds viscosity and suspension	Sauces and dressings	0.10 – 0.35%	Soluble in cold and hot water, milk, broth, etc	Blend of Xanthan Gum and Guar
<b>Stabilizer XAC-0810</b>	Emulsifies, adds viscosity and suspension	Salad dressings, dips, and sauces	0.10 – 0.50%	Cost effective Tragacanth replacement	Blend of Gum Arabic, Xanthan Gum and Carrageenan
<b>C Pro</b>	Adds texture and suspension	Salad dressings, dips, and sauces	0.25 – 0.50%	Provides smooth texture	Carrageenan
<b>Cellulose Gel 50</b>	Adds texture and suspension	Low fat salad dressings, dips, and sauces	0.50 – 2.00%	Mimics fat texture	Microcrystalline Cellulose
<b>Gum Arabic S Spray Dried</b>	Emulsifies and adds suspension	Salad dressings, dips, and sauces	0.25 – 2.00%	Low viscosity, excellent emulsifier	Gum Arabic
<b>PGA-M</b>	Emulsifies and adds suspension	Salad dressings, dips, and sauces	0.03 – 0.35%	True emulsifier	Propylene Glycol Alginate
<b>Xanthan Gum ED-J</b>	Adds viscosity and suspension	Salad dressings, dips, and sauces	0.10 – 0.40%	Easy dispersible product	Xanthan Gum
<b>Xanthan Gum 200 Mesh SR</b>	Adds viscosity and suspension	Dried mixes for salad dressings, dips, and sauces	0.15 – 0.70%	Hydrates quickly	Xanthan Gum
<b>Xanthan Gum 80 Mesh C</b>	Adds viscosity and suspension	Salad dressings, dips, and sauces	0.10 – 0.35%	Provides higher viscosity than standard Xanthan	Xanthan Gum
<b>Xanthan Gum 80 Mesh SR-2</b>	Adds viscosity and suspension	Salad dressings, dips, and sauces	0.15 – 0.40%	Inexpensive and cold soluble	Xanthan Gum

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Our Gums are Good.™

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