



GumPlete™
Coyote
BRAND

GumTechnology
Hydrocolloids & Stabilizing Systems

Applications	Product	Functions
Frostings & icings	NEWER GumPlete™ SCC-CN-301	Creates viscosity, holds aeration, and provides texture with smooth mouthfeel. Improves freeze/thaw stability and prevents sugar bloom
Sauces, dressings & dips	NEWER GumPlete™ SXG-SC-304	Provides instant cold viscosity, suspension, & mouthfeel. Provides creamy and smooth texture in reduced fat sour cream dips. Improves freeze/thaw stability
Sweet & savory sauces. Low fat dressings	NEWER GumPlete™ SXG-CF-305	Cold soluble. Provides instant viscosity and texture. Stable in a wide range of pH and temperatures
Sauces	NEW GumPlete™ SXG-SC-204	Helps to stabilize the emulsion and creates creamy texture
Fruit fillings	NEWER GumPlete™ ST-FF-301	Improves bake stability & binds moisture. Allows for a clean flavor release. Hydrates at lower temperatures than the ST-FF-203
Natural fruit fillings	NEWER GumPlete™ ST-FF-402	Natural version of the ST-FF-301
Cook up puddings & cream fillings	NEWER GumPlete™ STC-DC-301	Provides texture & creamy mouthfeel
Yogurts	NEW GumPlete™ SCP-DY-207	Provides smooth texture and reduces syneresis
Ice creams	NEW GumPlete™ STG-FD-202	Controls ice crystal growth and melting properties
Chocolate drinks	NEW GumPlete™ SC-BD-206	Adds mouthfeel and provides suspension
Gluten free muffins	NEW GumPlete™ SXG-GF-205	Mimics gluten texture and helps with suspension

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