



Application(s)	Coyote Brand® Stabilizer	Functions	Special Characteristics
Gluten free baked goods	ST-101	Improves cell structure, increases moisture retention, and adds pliability to the dough	Adds structure and improves shelf life. Entraps gas allowing for dough to rise and provides elasticity
Gluten free baked goods	GumPlete™ SXG-GF-205	Adds texture and improves moisture retention. Great freeze/thaw stability	Creates moist and expanded crumb
Low fat baked goods	Fat Replacers	Adds texture and cell structure	Fat replacement. Helps retain moisture
High fiber and protein cookies	ST-101	Improves cell structure, increases moisture retention, and adds pliability to the dough	Improves shelf life
High fiber breads, muffins	Cellulose Gel 50 & Oat Fiber	Increases moisture retention	Adds fiber
High fiber breads, muffins	Gum Arabic T Spray Dried	Adds texture and increases moisture retention	Adds fiber without adding viscosity
High fiber frozen doughs	Tara Gum	Controls ice crystal growth and adds texture	Increases freeze/thaw stability
Artisan breads	Fenuxan	Provides texture and adds pliability	Binds moisture, retards staling, and extends shelf life
Nutritional bars	Fiber Blend ACO	Adds texture and improves moisture retention	Adds soluble and insoluble fiber
Low sugar nutritional bars	KX-BS	Adds texture and improves moisture retention	Helps to bind all the ingredients together
High fiber fresh pasta	LACX-0720	Adds binding and improves bite	Improves shelf life
Gluten free pasta	KX-BS	Adds binding and improves bite	Improves shelf life
Protein beverages	CP-1210	Adds texture and suspension	Protects proteins
Instant protein drinks	XC-0409	Texture and suspension	Fast hydration, creamy mouthfeel
Meal replacement systems	Fenugreek Gum	Adds texture	Tolerant to pH extremes, increases fiber content
Nutritional drinks (vitamin & antioxidant rich)	XAC-0810	Improves suspension and adds creamy mouthfeel	Emulsifier
High fiber nutritional drinks	AXC-1031	Improves suspension and adds creamy mouthfeel	Emulsifier and low viscosity

Gums in Functional Foods

Application(s)	Coyote Brand® Stabilizer	Functions	Special Characteristics
Instant fiber mix	Fiber blend AS-0912	Provides dietary fiber	Contains insoluble and soluble fiber
Energy drinks	Fenujac	Provides viscosity	Improves mouthfeel, fiber source
Acidified protein beverages	Pectin HM-PR	Provides texture and suspension	Helps to stabilize the proteins
Reduced calorie smoothies	XC-0508	Adds viscosity, suspension, and texture	Provides instant smooth, creamy mouthfeel. Protein reactive. Cold soluble, fat mimic
Tablets	Cellulose Gel 50	Binding	Good compression qualities
Supplement capsules	Fenugreek Gum	Supplement	Improves glycemic control and helps to keep low cholesterol levels. Fiber source
Supplement capsules	Konjac	Supplement	Promotes satiety, improves glycemic control, reduces serum cholesterol levels. Fiber source
Energy, flavor, and/or vitamin beads	Algin SA	Provides texture	Encapsulation
Gel packs	KX-BS	Provides texture and suspension	Creates a pseudogel without heating
Low fat creamy salad dressings & dips	CT-0109	Adds texture and suspension	Creates a smooth and silky texture in low fat products
Low calorie sauces	KT-MS	Improves cling and mouthfeel, provides suspension	Gluten free
Low fat salad dressings and dips	XAC-0810	Emulsifies, adds viscosity, and suspension	Strong emulsifier specially designed for high oil and difficult to stabilize systems
Reduced calorie fruit fillings	GPG	Adds texture, reduces syneresis, and reduces boil out	High melting point gel
Reduced calorie fruit preps	Tara Gum	Adds mouthfeel, texture, and suspension	Cost effective, short texture, freeze/thaw stability
Meat analogs	KX-BS	Improves gel structure, moisture retention	Allows for gluten replacement
Low fat sausages	Oat Fiber	Increases moisture retention and adds texture	Improves binding and mouthfeel

The above information is the result of testing and observations carried out in our laboratories, and we believe it to be accurate. We cannot anticipate the conditions under which this information may be used, and we offer it as a guideline only to assist our customers in the use of our products, and to help them determine the applicability of the products to their formulation(s). It is the responsibility of the customer to determine the usefulness, regulatory status and legality of our products in the customer's application.