



Hydro-Fi™ CXA-1024 for sauces

Enhance the taste and functionality of sauces with Hydro-Fi™ CXA-1024.

Part of a revolutionary new generation of texturizers, the Hydro-Fi™ range is an innovative synergy of proven hydrocolloid stabilizers from Gum Technology and Citri-Fi® citrus fibers.

Hydro-Fi™ CXA-1024 is specifically designed to solve the formulation challenges associated with sauces.

Enhance quality, improve stability

Gum Technology®
Hydrocolloids & Stabilizing Systems

FIBERSTAR®

Hydro-Fi™ CXA-1024 for sauces

Comparative cling test with negative control sauce and Hydro-Fi™ CXA-1024.



Combining the proven benefits of hydrocolloid stabilizers and citrus fiber, Hydro-Fi™ CXA-1024 offers significant advantages for the functionality and organoleptic properties of sauces.

Key benefits for sauces include:

- Good cling properties
- Even suspension and emulsification
- Creamy mouthfeel
- No separation on freeze/thaw testing

For more details on how to enhance your sauces using Hydro-Fi™ CXA-1024, contact us at:

1-877-GUM-TECH
or info@gumtech.com
www.gumtech.com

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