

# Gum Technology

Hydrocolloids & Stabilizing Systems

Coyote Brand® Stabilizer ST-101 is a natural, versatile, and cost effective gum blend that provides viscosity and suspension in sauces, gravies, dips, dressings, and many other products where a thickening agent is needed. In baked goods, it binds moisture, improves cell structure, increases dough pliability, and improves freeze/thaw stability.

Coyote  
BRAND Stabilizer  
**ST-101**

Application	Function	Usage Levels
Gravies and soups	Adds viscosity & suspension	0.15 - 0.50 %
Breads	Improves texture, increases water retention	0.05 - 0.20 %
Cookies	Binds moisture	0.05 - 0.25 %
Cakes	Improves cell structure	0.10 - 0.30 %
Frozen products	Increases freeze/thaw stability	0.05 - 0.50 %
Salsas	Reduces syneresis, adds viscosity & suspension	0.10 - 0.30 %
Dressings, sauces & dips	Adds suspension & viscosity	0.10 - 0.45 %
Gluten free baked goods	Adds structure & elasticity	0.25 - 1.00 %
Batters	Binds moisture	0.10 - 0.30 %

Stabilizer ST-101 also helps provide the structure that gluten free products lack. The addition of Stabilizer ST-101 to gluten free flour provides a replacement for the protein strands created in gluten development. This allows the bread to trap the gasses from the expanding yeasts, and the cell structure of the control bread is recreated.

Stabilizer ST-101 is a synergistic combination of both a specialty Xanthan Gum and a specialty Guar Gum. Compared to Guar, Stabilizer ST-101 is more efficient in low pH applications. Compared to Xanthan, it is more cost effective and can be used at lower concentrations. It also provides higher viscosities and is more stable under high shear conditions.

Coyote Brand® Stabilizer ST-101 is Kosher certified by the Orthodox Union (OU). It fully meets specifications outlined in the Food Chemicals Codex, and may be safely used in foods as described in the Federal Register (21 CFR) 184.1339 and 172.695.

The information and/or suggestions presented on this product are the results of the testing and observations carried out in our laboratories, and we believe them to be accurate as expressed. Because we cannot anticipate the many conditions under which this information may be used, we offer this information as a guideline only to assist our customers in the use of our products, and to help them determine the applicability of the product to their formulation(s). It is the responsibility of the customer to determine the usefulness, regulatory status and legality of our product in the customer's application and the customer assumes all responsibility for loss or damage arising from the use of our products.

Natural  
Gum Blend

Thickening  
Agent

Versatile

Improves  
Structure  
& Elasticity

Cost Effective

Replaces Gluten  
in Baked Goods

Kosher Certified



**Our Gums are Good.™**

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