

Gum Technology

Hydrocolloids & Stabilizing Systems



Stabilizer TC-T

Coyote Brand Stabilizer TC-T

Coyote Brand Stabilizer TC-T was specially designed to increase moisture retention and reduce flaking and cracking in baked goods. Coyote Brand TC-T is a blend of cellulose gum, guar and xanthan. This unique stabilizer adds pliability to the dough making it easier to process and providing a softer and more flexible product. These exceptional properties make Coyote Brand Stabilizer TC-T a great choice for flour and corn tortillas.

Tortillas containing Coyote Brand Stabilizer TC-T have an extended shelf life, do not stick to each other and stand up better to freeze/thaw cycles. Coyote Brand Stabilizer TC-T also reduces side burst in frozen products such as burritos and taquitos.

Regulatory

Coyote Brand Stabilizer TC-T fully meets all specifications as outlined in the Food Chemicals Codex and may be safely used in foods as described in the Federal Register (21 CFR) paragraphs 182.1745, 184.1339 and 172.695. Coyote Brand Stabilizer TC-T is kosher certified by the Orthodox Union (OU).

Tortilla
Conditioner

Reduce Flaking
& Cracking

Prevent
Side Burst

Add Pliability

Enhance
Moisture
Retention

Application	Function	Usage Levels
Corn tortilla	Provides texture, increases water retention	0.10 - 0.25%
	Increases freeze/thaw stability	
Flour tortilla	Provides texture, increases water retention	0.10 - 0.25 %
	Increases freeze/thaw stability	
Breads	Binds moisture, improves crumb texture	0.05 - 0.15 %
Cakes	Improves cell structure and suspension	0.05 - 0.15 %

Gums are Good.



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.

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