

Applications	Product	Functions
Acidified protein beverages	NEW Stabilizer PT-1110	Helps to stabilize proteins while providing a creamy mouthfeel and suspension. Blend of Pectin and Tara gum
Frozen desserts	NEW Stabilizer TG-1110	Helps to control ice crystal formation and reduces the impact of freeze/thaw cycles. Provides a silky & creamy mouthfeel. Cost effective blend of Tara gum and Guar gum
Ice creams	NEW GumPlete™ STG-FD-202	Controls ice crystal growth and melting properties. Blend of modified Starch, Tara gum, & Guar gum
Pastas	NEW Stabilizer TACX-0720	Provides structure & bite and creates strong, elastic gels. Helps to reduce syneresis and extend shelf life in fresh pasta. Blend of Tara gum, Agar, Carrageenan, & Xanthan
Dairy based pasta fillings	NEW Stabilizer PKT-0106	Provides protein stabilization and creamy mouthfeel. Helps bind moisture and improves freeze/thaw stability. Blend of Pectin, Konjac, & Tara gum
Dry mixes for whipped desserts	NEW Stabilizer CXT-0214	Provides excellent body & creamy mouthfeel. Great in instant dry mixes where aeration is desired, such as mousse, whipped toppings, & other low fat dairy based dessert mixes. Also serves as a thickening agent. Blend of Cellulose gum, Xanthan, & Tara gum
Fruit fillings	NEW GumPlete™ ST-FF-301	Improves bake stability & binds moisture. Allows for a clean flavor release. The natural version is the GumPlete™ ST-FF-402. Blend of Modified starch & Tara gum
Cook up puddings & cream fillings	NEW GumPlete™ STC-DC-301	Provides texture & creamy mouthfeel. Blend of modified Starch, Carrageenan, & Tara gum

toll free: 1.877.GUM.TECH (486-8324) | phone: 520.888.5500 | fax: 520.888.5585

info@gumtech.com | www.gumtech.com

Gum Technology Corporation | 10860 N Mavinee Dr | P.O. Box 68402 | Tucson, Arizona 85737 USA