

Xanthan Gum

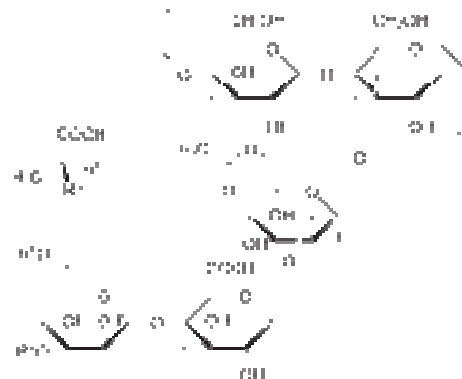
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Exceptional thickening and stabilizing abilities make xanthan gum products fundamental in many food applications. For salad dressings, xanthan gum products are the stabilizers of choice, keeping ingredients suspended uniformly while providing excellent pourability without flavor masking. The dramatic thickening capability of low concentrations of xanthan gums provides improved mouthfeel in products such as syrups and powdered juice drinks.

One of the most remarkable properties of xanthan gum is its capability of producing a large increase in the viscosity of a liquid by adding a very small quantity of gum, on the order of one percent. In most foods, it is used at 0.5% and can be used in lower concentrations. The viscosity of xanthan gum solutions decreases with higher shear rates



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