

FOOD

VIDOGUM LB 60/E®

(technologically optimized tara gum, native locust bean gum)



Raw Material

VIDOGUM LB 60/E consists of a specially selected and optimized tara gum (E417) and native locust bean gum (E410).

Tara gum E is extracted from the endosperm of the seeds of the wild shrub “Caesalpinia spinosa L.” The active chain-like hydrocolloid molecules belong to the Galactomannan group. Tara gum has been approved for use in the EU since 1995.

Origin: Peru.

Locust bean gum is extracted from the endosperm of the wild tree ‘Ceratonia siliqua L.’
Origin: Mediterranean countries.

Production

Separation of the endosperm, milling, sifting, technological optimization, standardisation.

Characteristics

VIDOGUM LB 60/E is only suitable for products that pass through a heating process.

VIDOGUM LB 60/E is a customized and well-defined blend of special Tara Gum and native Locust Bean Gum.

Viscosity comparable with VIDOGLUM L 150 (approx. 3,000 mPa.s).

Combining a special Tara Gum with the strong synergistic effect of Locust Bean Gum creates an effective stabilizer for various applications, with an excellent texture profile.

VIDOGUM LB 60/E would replace pure LBG at a dosage of 90 – 110%, depending on the application.

VIDOGUM LB 60/E demonstrates a creamy mouth-feel.

VIDOGUM LB 60/E strengthens the gel network of agar-agar and k-Carrageenan. The gel structure becomes more elastic with the addition of **VIDOGUM LB 60/E**

Benefits

- Synergy with k-Carrageenan & agar-agar → strengthening of gel network.
- Synergistic viscosity increase if combined with native and modified starches.
- Syneresis reduction, of particular importance, when using k-Carrageenan.
- Increase of elasticity of the k-Carrageenan gel networks → improved spreadability.
- Not suitable for cold processes, without heating step.
- Not suitable for freeze/thaw stability.
- Good aroma release.
- Good taste neutrality.

Areas of Use

VIDOGUM LB 60/E is suitable for all products and applications where native LBG is used (please see our Product Information Sheet for VIDOGLUM L for details).

**Viscosity,
Flow behaviour and
Gelling strength**