

VIDOGUM - GALACTOMANNANS

**Locust Bean Gum, Guar Gum and Tara Gum –
Origin, Production, Standardisation, Product-Range**

Our Mission

Maintaining our dedication to the Swiss-based production of ingredients and services for the food industry, we will continue to refine our quality, expand our capabilities, increase our efficiency and elevate the superior level of customer service.

Product performance and food safety are our utmost concerns.

We provide the standard of excellence we have become known for in the food industry world-wide.



Products and Services

- Manufacturing of single ingredients, hydrocolloids, fibres.

Raw Material

The plants are usually cultivated using an ecological dry-field system, preserving the often meagre water resources.

UPI buys the raw material directly from local producers and processors.

The imported raw material is examined and classified before further processing.

TARA GUM
Peru, Bolivia)

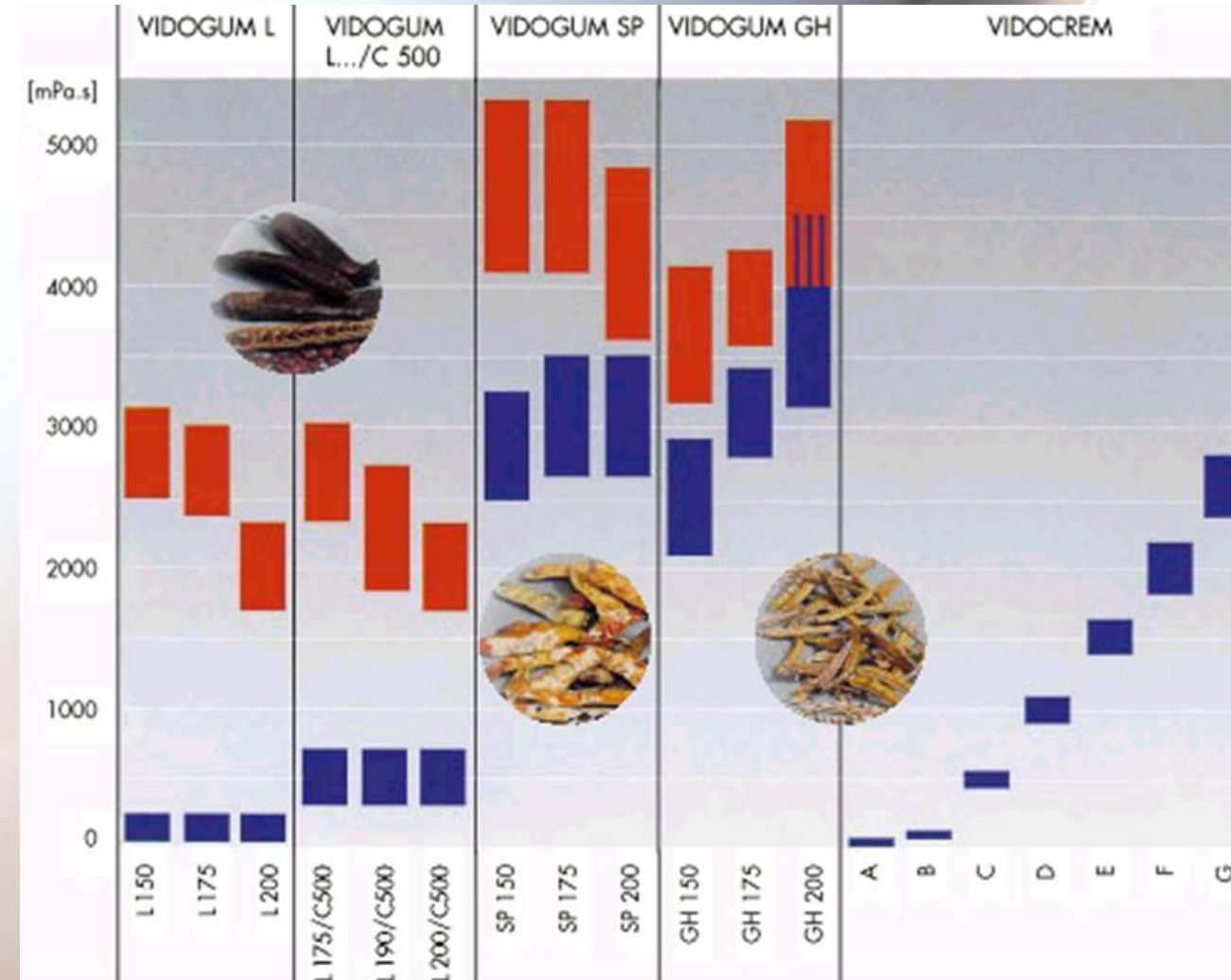
LOCUST BEAN GUM **GUAR GUM**
(Mediterranean countries) India, Pakistan)



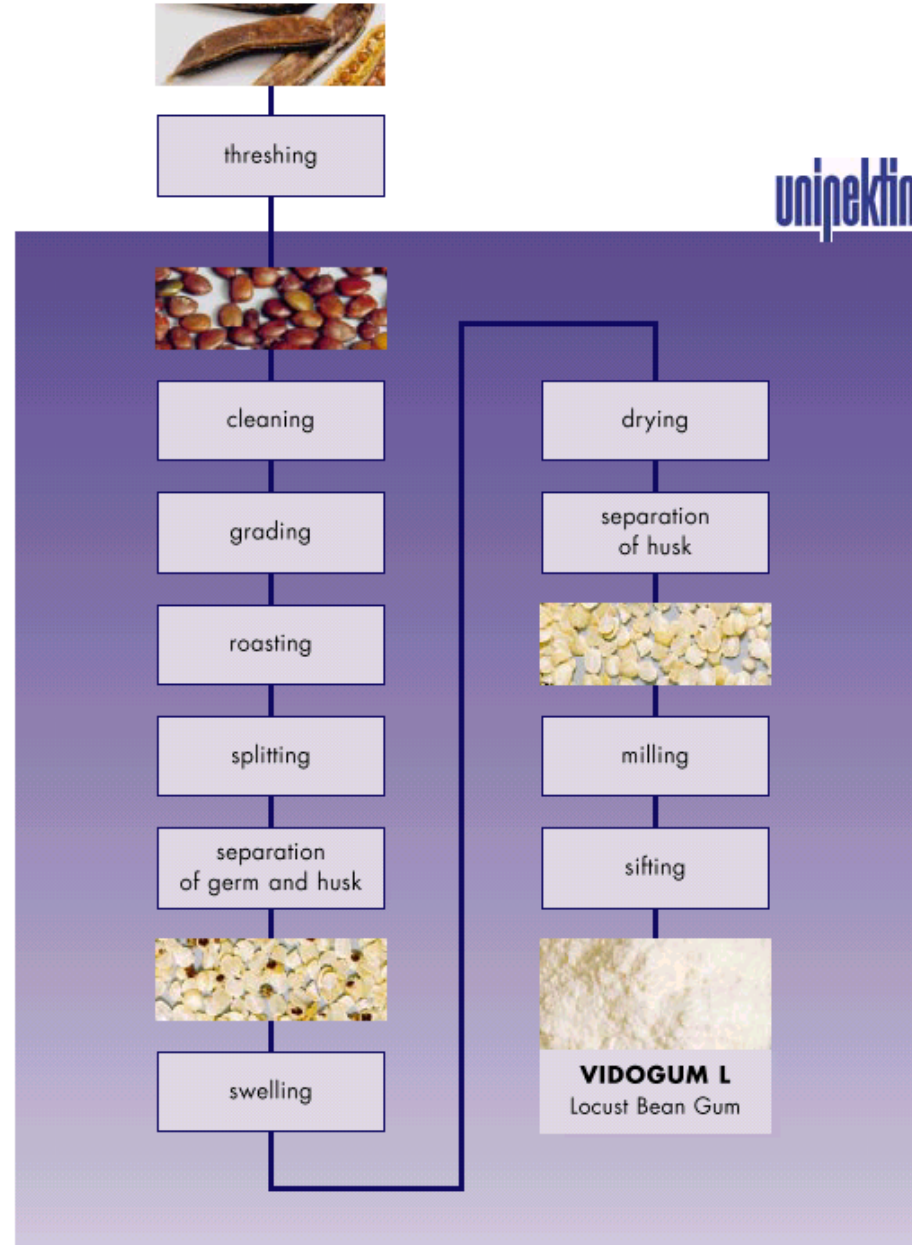
Standardisation

Flexible processing capabilities and subsequent standardisation according to specific customer requirements or targets allow the production of galactomannans with well-defined properties:

- Appearance
- Taste- and odourless
- Free-flowing
- Cold viscosity
- Hot viscosity
- Viscosity development profile
- Flow behaviour
- Synergistic effects



Production of Locust Bean Gum



Locust Bean Gum

Locust Bean Gum (E 410)

- VIDO GUM L[®]
- VIDO GUM BIO L[®]
- VIDO GUM L.../C500
- VIDO GUM L... HQ

Native LBG

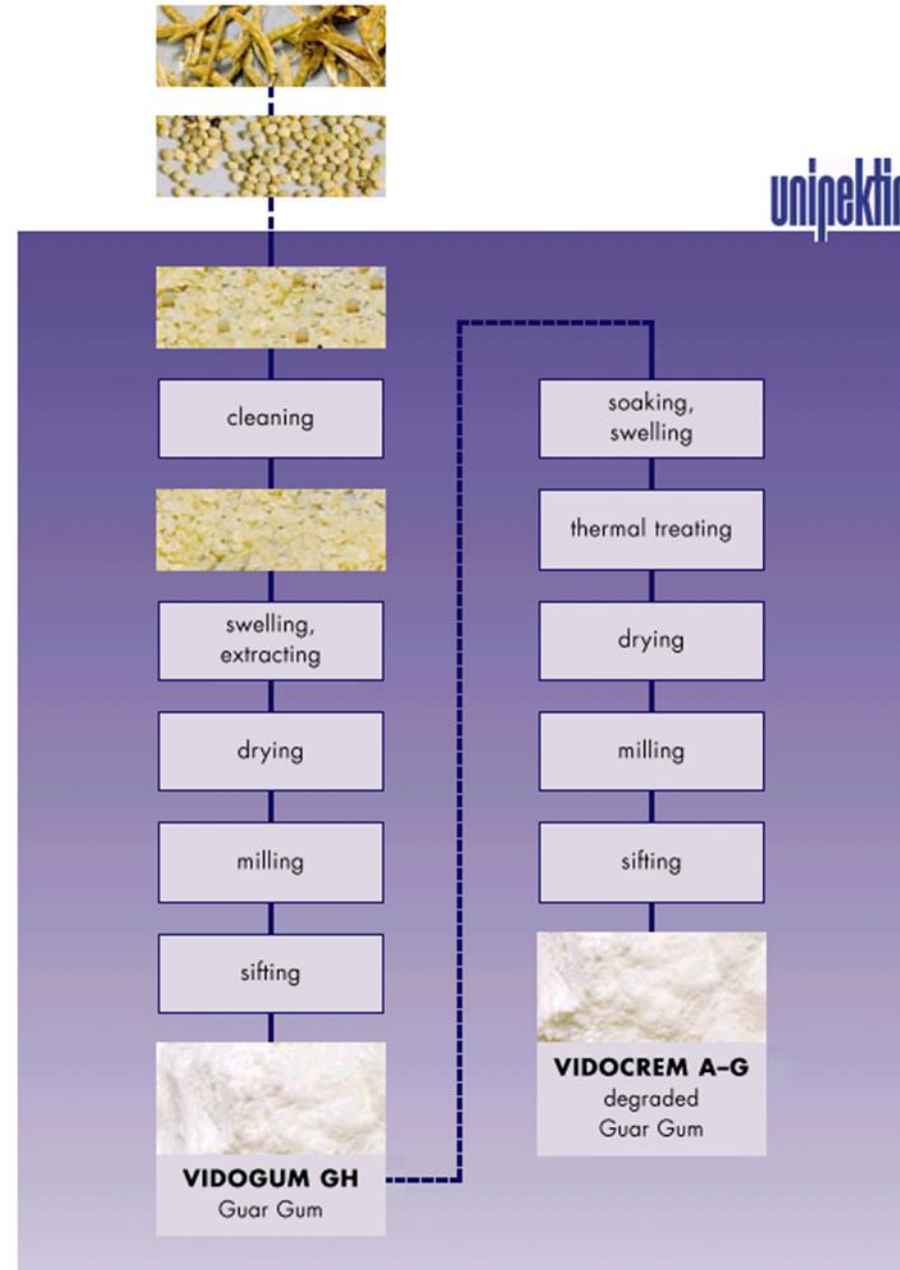
Bio / Organic

improved cold viscosity, partially cold soluble

very low black specks count



Production of Guar Gum



Guar Gum

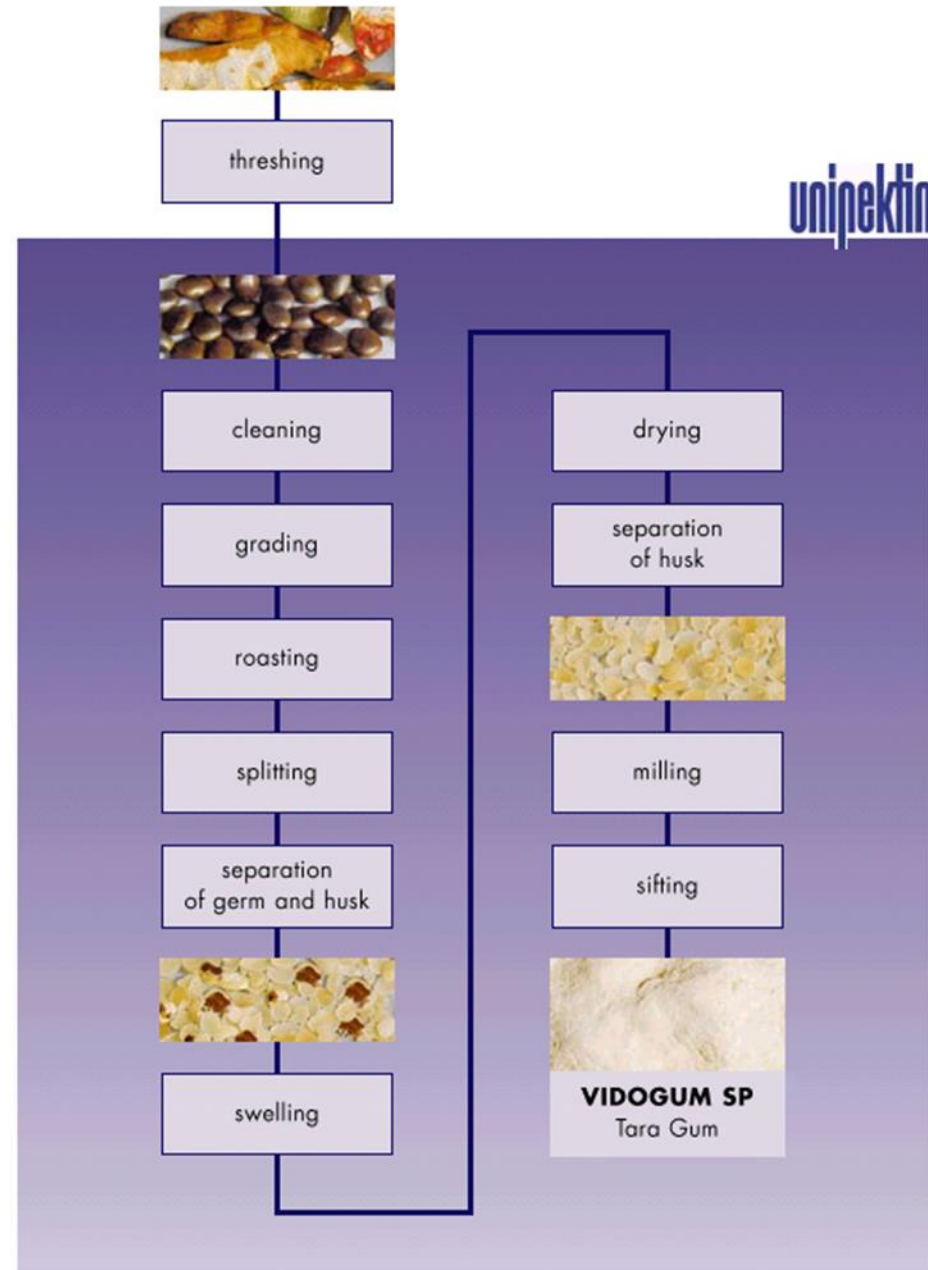
Guar Gum (E 412)

- VIDO GUM GH®
- VIDOCREM®
- VIDO GUM BIO G®

Neutral taste Guar Gum
Viscosity reduced Guar Gum
Bio / Organic



Production of Tara Gum



unipektin

Tara Gum

Tara Gum (E 417)

- VIDO GUM SP[®]
- VIDO GUM SP-SYN[®]

Native Tara Gum

Low viscosity Tara Gum

