

FOOD VIDOGUM LB...



(native locust bean gum & native tara gum)



Raw Material

VIDOGUM LB.. consists of native locust bean gum (E410) and native tara gum (E417). Locust bean gum is extracted from the endosperm of the wild tree 'Ceratonia siliqua L.'. Origin: Mediterranean countries.

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.

Production

Separation of the endosperm, milling, sifting, standardisation.

Characteristics

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

VIDOGUM LB.. is a range of customized and well-defined blends of native Tara Gum and Locust Bean Gum.

Combining the high viscosity of Tara Gum with the strong synergistic effect of Locust Bean Gum creates effective stabilizer systems for applications where the interaction with k-Carrageenan is required.

In addition, it creates an excellent texture profile.

Viscosity, Flow behaviour and Gelling strength **VIDOGUM LB 40** and **VIDOGUM LB 60** demonstrate similar viscosities as VIDOGUM L 150 – 175.

VIDOGUM LB 60 can replace a pure Locust Bean Gum with an up to 20% lower dosage in various applications.

VIDOGUM LB 40 can replace a pure Locust Bean Gum at comparable dosage.

VIDOGUM LB.. demonstrates a creamy mouth-feel.

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

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.. is suitable for all products and applications were native LBG is used (please see our Product Information Sheet for VIDOGUM L for details).

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