

GUAR GUM ALTERNATIVE TO LOCUST BEAN GUM

Prepared by Healan Ingredients

A DEEPER LOOK AT OUR NEW HISTAB 0802 GUAR GUM AND ITS ACHIEVABLE CHARACTERISTICS IN THE REPLACEMENT OF LOCUST BEAN GUM

With current challenges in the supply, costs and regulations surrounding Locust Bean Gum, we would recommend our HISTAB 0802 Premium Guar Gum Powder as an alternative. We understand the key strengths and applications of Locust Bean Gum, and our new HISTAB 0802 has equally great properties including stabilisation and suspending ability. With a lower cost and similar usage quantities to LBG, HISTAB 0802 is, in our opinion, the best alternative on the market.

GELLING ABILITY AND CHARACTERISTICS

Similarly to LBG, HISTAB 0802 is effective in strengthening the gel network of agar and carrageenan, adding elasticity and improving mouthfeel. The addition of HISTAB 0802 reduces syneresis, and in products including mayonnaise and salad dressings, the gels form after the heating stage to give required mouthfeel and stability through shelf life. These properties can be achieved at low doses of only 0.35%, keeping costs minimal.

SUSPENSION PROPERTIES

To achieve the same suspension properties as LBG in application, HISTAB 0802 can be used at around 0.2% to give a stable and consistent suspension throughout shelf life. The addition of HISTAB 0802 to your products adds viscosity and mouthfeel along with stabilisation and emulsification.

NEED MORE DETAIL?

Contact npdsupport@healan.com to discuss your requirements and start the collaborative approach to catering for your consumers' needs.

