

Food Ingredients

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Raw material heat treatment



Mill



Extraction bath (VIDOGUM GH)



Screening machine



Mixing



Microbiological Laboratory



Temperature pulping: viscosity



Laboratory homogeniser



Finished product



Food Ingredients

Type	Application	Main advantages
Locust bean gum (E 410)		
VIDOGUM L	Universal	High quality standards, gives more security
VIDOGUM L.../C500	Fresh cheese, cream cheese	Provides mouth-feel, prevents sandiness
VIDOGUM Bio-L	Bio products	Tested Nature, for pure organic products
Guar gum (E 412)		
VIDOCREM AI	Milk products, delicatessen, lemonades	Provides mouth-feel, prevents syneresis
VIDOCREM	Universal	Provides mouth-feel, prevents syneresis
VIDOCREM PRO	Universal	The best of VIDOCREM at a low price
VIDOGUM GH	Milk products	Highest level of tastelessness, pure pleasure
VIDOGUM G I	Universal	High quality standards, gives more security
Tara gum (E 417)		
VIDOGUM SP	Culinary products, fruit preparations	Unique characteristics, for innovative solutions
VIDOGUM SP-SYN	Culinary products, milk products, fruit gums	Provides creaminess, synergetic effect
VIDOGUM SP 175/P	Culinary products, meat products	Strengthens jellies, for an attractive mouth-feel
VIDOGUM SP/N	Meat products	Provides synergies, costs "next-to-nothing"
Konjac gum (E 425)		
VIDOGUM KJ	Meat products	High quality standards, gives more security
VIDOGUM KJ-HN	Meat products	Optimised quality, lower price
VIDOGUM KJP	Fish and meat products	Favourable quality if tastelessness not required
Xanthan gum (E 415)		
VIDOGUM X 403	Universal	Qualitatively high, sets standards
VIDOGUM X 406	Universal	High quality standards, gives more security
Various combinations		
VIDOGUM LS 35/E (E 410, E 412)	Cream cheese, desserts, puddings	Prevents sandiness, optimises mouth-feel
VIDOGUM FT 24 (E 412, E 410, E 417)	Culinary products, tinned fish and vegetables	Water absorption step-by-step, optimised mouth feel
VIDOGEL MS (E 412, E 407a, E 417)	Meat products	Reduced jelly separation, improved slicing stability
VIDOGUM KS (E 417, E 425)	Meat products	Strengthens k-Carrageenan jellies, optimises the success