

VIDOGUM Bio - L

(native organic locust bean gum)

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Raw materials

VIDOGUM Bio - L (native organic locust bean gum E 410) is extracted from the endosperm of the wild tree "Ceratonia siliqua L.". It is only processed from organically-certified raw materials that correspond to the current EU directives. Unlike conventional locust bean gum, the raw material originates from clearly designated plots whose characteristics correspond to the requirements of biological agriculture. This raw material is separated from the conventional quality from the tree to the end product – as a result of which a pure biological quality can be created. The active, chain-shaped hydrocolloidal molecules belong to the Galactomannan group. Origin: Mediterranean countries.

Production

Separation of the endosperms (heat treatment), milling, sifting, standardisation. This production process is certified according to the statutory EU specifications – a corresponding current organic-certificate is available for inspection.

Characteristics

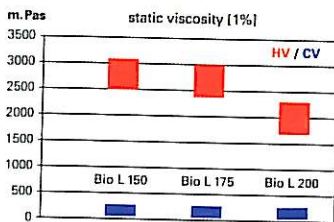
VIDOGUM Bio - L is only suitable for products that pass through a heating process.

On the other hand, it is in fact advantageous for heating processes that the viscosity only increases at the end of the process:

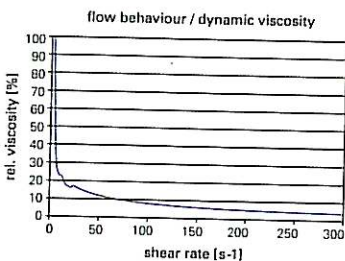
- In the cooking of fruit preparations, the retention of the fruit pieces will be better
- Through a delayed solubility during the heating-up process, the counter-pressure in a closed heating system can be reduced

VIDOGUM Bio - L demonstrates pseudo-plastic flow characteristics and a particularly creamy mouth-feel. It thereby differentiates itself very strongly from solutions with native organic starches, which behave practically as Newtonian liquids (no liquefaction during shearing).

For this reason, both products are particularly suitable for combination – in this way, the flow behaviour and the resulting mouth-feel for the desired end products can be adjusted exactly.



Viscosity



Flow behaviour

APPLICATION AREAS

Dairy and dessert products	Fruit products and soft drinks	Culinary products	Meat products	Organic products	Dietary and pharmaceutical products	Your product


Areas of use

The characteristics, benefits and application possibilities listed here only represent a selection.

Characteristics and benefits

- Corresponds to the current EU directives with regard to organic cultivation is used wherever the recipes must consist exclusively of organically-certified raw materials
- The corresponding, current Organic-Certificate according to the current EU directives is available for inspection
- In addition to organic native starches, it is one of the few thickening agents to accommodate the directives of organic cultivation and the corresponding production specifications (only physical process steps are used)
- Widens the product diversity – many 100% organic, industrially-produced foodstuffs that simultaneously have a high level of consumer acceptance could not be feasible without the use of organic locust bean gum
- Synergetic viscosity increase together with native starches
- Increase the storage stability (shelf-life) as well as reducing the tendency to syneresis, which is of great importance in combination with non-modified native organic starches.
- Creamy mouth-feel (-> pseudo-plastic flow behaviour), gives the product more full-bodied taste to the product.
- Very good aroma release as well as very good neutral taste
- Can be used in saccharose solutions up to 60%
- VIDOGUM Bio - L is unsuitable for cold applications
- Is unstable when frozen or defrosted, but does bind the free water again after the second heating step.



Product Group	Dosage [%]	Benefits in final product using a selected example
 <p>Organic products</p>	0.1 – 0.3	<p>Fruit preparations, curd cheese, fruit and pudding desserts, spreads containing cream, mayonnaise and dressings – as single additive or possibly in combination with native organic starches:</p> <ul style="list-style-type: none"> • Creaminess • Improvement of the flow characteristics (-> «natural» structure and consistency) • Can very effectively round-off the sensory and rheological characteristics • Full-bodied taste • Syneresis reduction (-> extension of the storage stability) • An addition before the fermentation is generally not possible.