

# VIDOGUM FT

(Guar, locust bean and tara gum)

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## Raw materials

VIDOGUM FT is an optimised mixture of native guar, locust bean and tara gum. Guar gum is extracted from the endosperm of the bush "Cyamopsis tetragonoloba L.". Unlike locust bean and tara gum, guar gum is cultivated rurally. Origin: India, Pakistan.

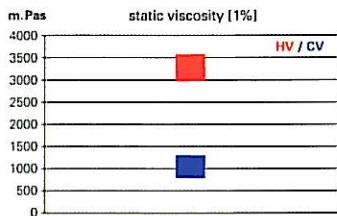
Locust bean gum E 410 is extracted from the endosperm of the wild tree «Ceratonia siliqua L». Origin: Mediterranean countries.

Tara gum (E 417) is extracted from the endosperm of the seeds of the wild shrub Caesalpinia spinosa L. Tara gum has been approved for use in the EU since 1995. Origin: Peru.

## Production

Separation of the endosperms, milling, sifting, standardisation.

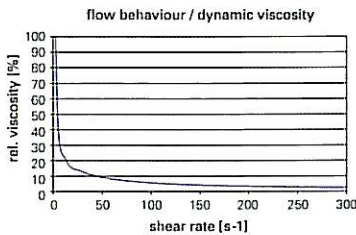
## Characteristics



Viscosity

VIDOGUM FT is only used in hot applications. The comparably high viscosity at the start of the process start provides the following advantages:

- Emulsifying effect in mayonnaise from the start of the process
- Light gelling together with xanthan even before heating helps against separation and de-mixing effects
- With the help of the slow absorption of water, during the heating-up process, VIDOGUM FT is able to absorb any cell water that appears (for example, with vegetable and fish products), so that the surrounding liquid (sauce) has the correct consistency at the end of the process.



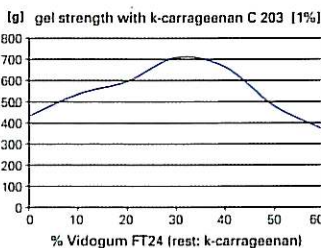
Flow behaviour

The flow behaviour and the resulting mouth-feel lie between guar and locust bean gum. Mouth-feel comparison:

VIDOGUM GH: slimy <-> VIDOGUM FT: full-bodied <-> VIDOGUM L: creamy

VIDOGUM FT is used above all in product ranges in which this unique mouth-feel fits in with the corresponding expectations of the customers:

- Mayonnaise
- Dressings
- Sauces



Gelling strength

VIDOGUM FT strengthens the gelling network of k-Carrageen. Through the addition of VIDOGUM FT, the gelling structure is considerably more elastic. The gelling optimum in aqueous solutions – k-Carrageenan: VIDOGUM FT – is at 70 : 30.

Together with xanthan, VIDOGUM FT forms a supple gel that is used in particular in delicatessen products. The gelling optimum in aqueous solutions of xanthan: VIDOGUM FT is 50 : 50.

## 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

VIDOGUM FT is used in many different applications. The characteristics, benefits and application possibilities listed here can thereby only represent a selection.

### Characteristics and benefits

- Already forms a weak gel structure with xanthan at room temperature (-> synergies) – the complete gel only forms after the heating step, however (-> mayonnaise, dressings)
- With the help of the slow water absorption during the heating, VIDOGUM FT is able to absorb any cell water that appears (e.g., tomatoes, vegetable products – as well as sterilised fish products), so that the surrounding fluid (sauce) has the correct consistency at the end of the process
- The full, unique mouth-feel is particularly suited to delicatessen products of all kinds
- Synergetic viscosity increase together with native and modified starch
- Synergy with k-Carrageenan -> gel network strengthening -> cost reduction
- VIDOGUM FT is only suitable for heat processes
- Partially stable during freezing and defrosting -> specially suited to deep-freeze products that will be heated up again after defrosting.



Product Group	Dosage [%]	Benefits in final product using a selected example
 <b>Culinary products</b>	0.1 – 0.4	<p>Mayonnaise, dressings – manufactured hot with xanthan and modified starches</p> <ul style="list-style-type: none"> <li>• Forms a gel with xanthan (-&gt; effective stabilisation)</li> <li>• Light gelling together with xanthan, even before heating, helps against separation and de-mixing effects caused by the process</li> <li>• Full-bodied mouth-feel is particularly well suited to culinary products</li> </ul> <p>Tinned fish, and sterilised and/or pasteurised vegetable and tomato products</p> <ul style="list-style-type: none"> <li>• With the help of the slow water absorption during heating, VIDOGUM FT is able to absorb any cell water that appears (e.g., tomatoes, vegetable products – as well as sterilised fish products), so that the surrounding fluid (sauce) has the correct consistency at the end of the process</li> <li>• The full, unique mouth-feel is particularly suited to the consistency of fish and vegetable sauces.</li> </ul>