

2006 Press Releases

Water Dessert Gelatin Replacement

(December 28, 2006- Tucson, Arizona). Coyote Brand Stabilizer CLPS-M146 is an effective gelatin replacement for water gel desserts. The carrageenan, locust bean gum blend forms a clear, firm, shelf stable, elastic gel with no syneresis. Coyote Brand Stabilizer CLPS-M146 is Kosher certified and can be use in both vegan and kosher products. Other gelatin replacements can be customized based on the application.

Mimic Fat Using Gums

(November 15, 2006- Tucson, Arizona). Gum Technology's line of Fat Replacer's are formulated to mimic fatty textures and create a smooth mouthfeel. Coyote Brand CKX-Fat Replacer is an all natural blend that is excellent for freeze thaw stability and moisture control. Coyote Brand Dairy Fat Replacer interacts with milk proteins present in low-fat or non-fat dry milk to create a creamy, foamy product that has excellent overrun.



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Replace Fat in Dairy Products

(October 24, 2006- Tucson, Arizona). Gum Technology's Coyote Brand Dairy Fat Replacer was specifically formulated to mimic fatty textures in dairy products. Synergistic gums interact with the milk proteins present in low-fat or non-fat dry milk, which helps introduce air creating a creamy, foamy product that has excellent overrun. It sets cold, provides good suspension and aeration, and binds moisture to reduce syneresis.



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All Natural Fat Replacer

(August 17, 2006- Tucson, Arizona). What gum blend can replace fat in dressings, instant bake mixes, sauces, meat analogs, ice cream, and more? Gum Technology's cold setting Coyote Brand Stabilizer CKX-Fat Replacer mimics fat and creates a creamy mouthfeel in low/non fat products. This all natural blend of Cellulose Gel, Konjac, and Xanthan contains soluble and insoluble fiber and is excellent for freeze thaw stability and moisture control.



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Recreating the Texture of Fat

(July 17, 2006- Tucson, Arizona). Losing texture when cutting out the fat? A new cold setting gum blend combining Cellulose Gel, Konjac and Xanthan may be the solution. Gum Technology's Coyote Brand Stabilizer CKX-Fat Replacer mimics fat and creates a creamy mouthfeel in low/non fat products. This all natural blend contains soluble and insoluble fiber and is excellent for freeze thaw stability and moisture control.



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Soft and Pliable

(June 9, 2006- Tucson, Arizona). If your tortillas and breads are cracking and flaking, a new gum blend combining Cellulose gum, Guar and Xanthan may be the solution. Use Gum Technology's Coyote Brand Stabilizer TC-T to add pliability and strengthen dough, retain moisture, extend shelf life and prevent freezer burn in baked goods.



Smooth and Creamy

(May 30, 2006- Tucson, Arizona). A new cost-effective stabilizer blending carrageenan and konjac adds smooth texture, creamy mouthfeel, and reduces syneresis in dairy and soy based products. Gum Technology's Coyote Brand Stabilizer VPB-R is ideal in yogurt and mousse and does not affect the flavor profile. VPB-R is often used as a replacement for Agar and is not as vulnerable to supply shortages.



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Reduce Ice Crystallization

(April 4, 2006- Tucson, Arizona). Reduce ice crystallization and retard moisture migration in frozen dough. A cost-effective bread stabilizer blending gum arabic, xanthan and konjac improves the characteristics of frozen dough and the resulting baked product. Coyote Brand Stabilizer XAK-FB from Gum Technology Corporation adds fiber, improves crumb color, loaf volume and machinability.



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Drink Stabilizer

(March 17, 2007- Tucson, Arizona). A cost-effective drink stabilizer blending gum arabic, xanthan and konjac adds fiber and a smooth mouthfeel to beverage applications. This cold-soluble Coyote Brand Stabilizer XAK-0715 from Gum Technology Corporation creates emulsions and keeps ingredients in suspension without affecting the flavor of products, such as powdered vitamin and protein drinks.



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Gum Blend Fights Rising Costs

(March 10, 2007- Tucson, Arizona). Coyote Brand VPB-1, a synergistic blend of Konjac and Carrageenan, functions like higher cost Agar. VPB-1 is used in icings, frostings and glazes to prevent cracking, smearing and melting. Depending on the application, VPB-1 replaces approximately 50% of Agar, is about 1/2 the cost per lb., and is not as vulnerable to supply shortages. Gum Technology formulates cost effective blends for all application needs.