

2007 Press Releases

Custard Egg Replacement

(December 18, 2007- Tucson, Arizona). Replace eggs, improve texture and control syneresis in custards using Coyote Brand® Stabilizer KS-Flan. The soft and creamy gel produced by this stabilizer, allows for it to be used as a cost effective egg replacement in applications such as no bake and baked custards. All natural and kosher, Coyote Brand® Stabilizer KS-Flan improves texture, binds moisture and increases freeze/thaw stability.



For more info on Stabilizer KS-Flan [click here](#)



Fenugreek Gum

(November 16, 2007- Tucson, Arizona). Coyote Brand® Fenugreek Gum is an all natural gum used to bind moisture, reduce staling, provide freeze/thaw stability, add texture, viscosity, suspension, and to increase fiber content. Studies have shown that fenugreek fiber reduces LDL and increases HDL cholesterol. Fenugreek Gum's bioactive plant component frees amino acids to stimulate insulin secretion, which can limit glucose elevation. .

For more info on Fenugreek Gum [click here](#)



Create Emulsions

(October 23, 2007- Tucson, Arizona). Gum Technology's all natural Coyote Brand Stabilizer XAC-0810 is ideal for when an emulsifier or thickening agent is needed. It adds cell structure in baked goods and is ideal as a cost effective Tragacanth replacement. A precise blend of Gum Arabic, Xanthan and Carrageenan, Coyote Brand Stabilizer XAC-0810 works well in sauces, salsas, dressings, retorted products and icings.



For more info on Stabilizer XAC-0810 [click here](#)




Smooth Creamy Cheesecake

(September 27, 2007- Tucson, Arizona). Create smooth and creamy cheesecakes and cream based fillings using Coyote Brand Stabilizer CT-D100, an all natural blend of carrageenan and tara gum. CT-D100 reacts with the protein and calcium in milk to create a soft elastic gel. This combination enhances water retention and reduces ice



crystal formation during freeze/thaw cycles. CT-D100 adds creaminess to dairy based desserts, smoothies, cheese sauces and cream based soups.

For more info on Stabilizer CT-D100 [click here](#) 

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Soft and Pliable Tortillas

(August 24, 2007- Tucson, Arizona). Have tortillas and breads that are cracking and flaking? A versatile gum blend combining Cellulose gum, Guar and Xanthan may be the solution. Gum Technology's multipurpose tortilla conditioner, Coyote Brand Stabilizer TC-T, enhances moisture retention, reduces flaking and cracking in flour and corn tortillas, prevents side burst, adds pliability, reduces ice crystallization, and reduces freezer burn during freeze/thaw cycles.

For more info on Stabilizer TC-T [click here](#) 

Stop Icing Separation

(July 27, 2007- Tucson, Arizona). Gum Technology's Coyote Brand Stabilizer ST-101 reduces moisture migration in cakes, preventing gooey and sticky surfaces. This translates to smoother icing coatings and absence of sugar blooms. Coyote Brand Stabilizer ST-101 adds viscosity to the cake batter keeping the ingredients in suspension and uniformly distributed. It adds cell structure and increases dough pliability, as well as freeze/thaw stability.

For more info on Stabilizer ST-101 [click here](#) 

Gums are Good at IFT 2007

(July 24, 2007- Tucson, Arizona). Find out why gums are good and how they can improve your product. The 2007 IFT Gum Technology line-up brings new gums for fat replacements, gluten free applications, films, fiber added snacks, and a replacement for Gum Tragacanth. Visit Gum Technology at booth # 929.

Gum Technology Corporation specializes in gum and hydrocolloid blends. Coyote Brand gums, and gum blends extend shelf life by retaining moisture and providing freeze thaw stability. Coyote Brand Stabilizers thicken and gel creating a smooth mouthfeel and creamy textures while suspending seasonings, spices or fruit pieces in products across the food and nutraceutical industries.



Coyote Brand Stabilizer ST-101

(July 17, 2007- Tucson, Arizona). This all natural gum blend provides viscosity and suspension in sauces, gravies, dips, dressings, and other products where a thickening agent is required. In baked goods, Coyote Brand Stabilizer ST-101 will help to bind moisture, add cell structure, and increase dough pliability as well as freeze/thaw stability.

Coyote Brand Stabilizer ST-101 can also provide the structure that gluten free products lack. A loaf of bread made with wheat flour will have hundreds of holes making up an intricate cell structure. That same bread made with gluten free flour would be so dense no one would want to eat it. The addition of ST-101 to the gluten free flour provides a replacement for the protein strands created in gluten development. This allows the bread to trap the gasses from the expanding yeasts, and the cell structure of the original bread is recreated.

Gums for Gluten Free Applications

(June 15, 2007- Tucson, Arizona). Gum Technology's Coyote Brand Stabilizer ST-101 is an all natural gum blend, which combines xanthan and guar gum to create a synergistic combination that can replace the gluten functionality in baked goods. Gluten mixed with water will produce an elastic and porous web, which is capable of trapping the gas bubbles that leavening agents produce allowing the product to raise. The gums in Coyote Brand Stabilizer ST-101 mimic this function.

Tragacanth Replacement

(May 24, 2007- Tucson, Arizona). Gum Technology created Coyote Brand Stabilizer XAC-0810 as an all natural tragacanth replacement due to the scarcity of good quality Tragacanth. It is ideal for when an emulsifier or thickening agent is needed and to add cell structure in baked goods. Typical usage levels range from 0.20 - 1.0% and the cost per pound is lower than tragacanth. A precise blend of Gum Arabic, Xanthan and Carrageenan, Coyote Brand Stabilizer XAC-0810 works well in icings, sauces, salsas, dressings, and retorted products.



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Replace Fat in Cheese Sauces

(March 26, 2007- Tucson, Arizona). Replace fat in cheese sauces, cheesecakes, puddings, and cream pie fillings. Coyote Brand Stabilizer CAX-0119 Fat Replacer is a functional blend of cellulose gel, whey protein concentrate, sodium alginate and xanthan. It provides a creamy mouthfeel and texture similar to the standard product and also provides excellent freeze/thaw stability due to its ability to bind moisture, reducing the formation of ice crystals.

Butter Replacement in Baked Goods

(March 16, 2007- Tucson, Arizona). Gum Technology's Coyote Brand Stabilizer Butter Fat Replacer is an all natural blend that can be used to prepare reduced fat baked goods by replacing part of the butter. It improves texture, adds pliability and fiber in products such as cookies, scones, pie crusts and muffins. Test how the Butter Fat Replacer works using our new recipes.

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Replace Fat in Dairy Products

(February 16, 2007- 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.