

2008 Press Releases

Increase Fiber

(October 21, 2008- Tucson, Arizona). Bind ingredients and add soluble and insoluble fiber using Gum Technology's new Coyote Brand® Fiber Blend ACO. A blend of Gum Arabic, Cellulose Gel and Oat Fiber, Coyote Brand® Fiber Blend ACO is an excellent way to increase the fiber content in your products.



Add Fiber to Beverages

(October 7, 2008- Tucson, Arizona) Boost the fiber content of your products without adding viscosity or affecting taste. Gum Technology's new Coyote Brand® Fiber Blend AS-0912 contains both soluble and insoluble fiber. Fiber is vital in maintaining good nutrition and a healthy digestive system. Coyote Brand® Fiber Blend AS-0912 is a blend of Gum Arabic and Sugar Cane Fiber.




Replace 100% of Eggs in Baked Goods

(September 19, 2008- Tucson, Arizona) Gum Technology is adding to its new line of all natural egg replacements. The newest egg replacement, Coyote Brand® Baker's 2 Egg Replacer, was specifically designed to replace up to 100% of eggs in baked goods such as muffins and cakes while maintaining a desirable texture and appearance. A similar egg replacement, Coyote Brand® Baker's Egg Replacer replaces up to 50% of eggs in baked goods.



For more info on Coyote Brand® Baker's 2 Egg Replacer [click here](#)



Baker's 2 Egg Replacer in the news: Food Navigator article on "Gum Technology targets total egg replacement in bakery." 

Soft and Pliable Tortillas

(July 30, 2008- Tucson, Arizona). 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. Stabilizer TC-T is a versatile gum blend combining Cellulose gum, Guar and Xanthan.

Replace Fat

April 1, 2008- Tucson, Arizona). Replace or reduce fat and maintain or improve the texture of your original product. Coyote Brand® Fat Replacements contain soluble and insoluble fiber and can be a functional ingredient in reduced calorie applications. Coyote Brand® Fat Replacements improve texture, add pliability, bind moisture and provide freeze/thaw stability.


Replace Eggs

(March 28, 2008- Tucson, Arizona). Reduce or replace eggs and still achieve silky smooth textures. Gum Technology's Coyote Brand® Egg Replacements add pliability and provide a smooth, consistent texture in custard applications, yeast dough products and baked goods. Coyote Brand® Egg Replacements also help maintain a uniform cell structure and even rise in baked goods such as cakes, muffins and cookies.



For more info on Coyote Brand® Egg Replacements [click here](#)



Egg Replacer in the news: Food Navigator article on "Gum Technology cracks problem of expensive eggs ." 

Increase Fiber and Add Stability using a New Gum Blend

(February 26, 2008- Tucson, Arizona). Coyote Brand® Fenuxan is an all natural blend of Fenugreek Gum and Xanthan Gum. In baked goods, adding Coyote Brand® Fenuxan will prevent water migration, extend shelf life, provide added structure and add additional fiber. This blend will increase the volume of cake batters and create a silky pliability in yeast doughs. Because it is used at a low percentage it will not adversely affect the viscosity of batters and doughs. It will also provide more stability to the final product and is appropriate for Gluten Free diets.

For more info on Fenuxan [click here](#)



Stabilize Frozen Confections

(February 22, 2008- Tucson, Arizona). Stabilize frozen confections using Gum Technology's new Coyote Brand® Stabilizer GX-Ice. An all natural blend of Guar and Xanthan gums, it helps to create a product with excellent texture, smooth mouthfeel and melting characteristics. It adds suspension and binds moisture in the system which allows it to stabilize and control ice crystal formation during freeze/thaw cycles.



Create Cold Soluble Instant Texture

(January 22, 2008- Tucson, Arizona). Coyote Brand® C Pro is a cold soluble blend of carrageenans that provides an instant smooth and creamy texture. It is a protein reactive product that can be used in a wide range of applications from soy protein to dairy products. This versatile blend is also useful to stabilize the emulsion in salad dressings, beverages and freeze/thaw stable sauces.