

## 2010 Press Releases

### Gum Technology at Supply Side West

(October 21-22, 2010- Las Vegas, NV). Come visit Gum Technology at booth #23067 and learn how gums benefit prepared functional foods. [Click here](#) for a PDF of our new Gums in Functional Foods flier.

Sample a mouthwatering Acaí Port Wine Sauce over Grilled Chicken Tenderloin and try a spoonful of a delightful Vanilla Pastry Cream with Acaí Strawberry Flavor Balls. The Acaí Port Wine Sauce features our Coyote Brand® Stabilizer KT-MS, a natural, versatile, and low pH stable thickener. Coyote Brand® Stabilizer KT-MS is a specific synergistic blend of Tara Gum and Konjac. It is naturally gluten free, improves cling, and provides suspension. In addition, it improves mouthfeel without flavor masking and provides freeze/thaw stability. Coyote Brand® Stabilizer KT-MS is excellent for sauces, glazes, gravies, fruit fillings, cream pie fillings, cheesecakes, and low fat dips and spreads.

- The Vanilla Pastry Cream features our cost effective Coyote STARch Pastry Cream Stabilizer, a complete gum and starch stabilizing system, comprised of a specific synergistic blend of Modified Starch, Tara Gum, and Carrageenan. The formulation of this particular blend improves the characteristics of pastry creams.
- Coyote STARch Pastry Cream Stabilizer provides a smooth texture and stabilizes the proteins in the pastry cream.
- The Acaí Strawberry Flavor Balls in the Vanilla Pastry Cream were fashioned using our Coyote Brand® Algin SA. It allows for the encapsulation of different products such as flavors, vitamins, and fruits.

### Gum Technology at IBIE

(September 26-29, 2010- Las Vegas, NV). Visit with Gum Technology at booth #9311 at the International Baking Industry Expo 2010 (IBIE), September 26-29, 2010 at the Las Vegas Convention Center, Las Vegas, NV.



A deliciously smooth pastry cream with a tasty pop will delight booth visitors. Gum Technology's newly developed Coyote STARch Pastry Cream Stabilizer provides a smooth texture, while stabilizing proteins in the pastry cream. The new Pastry Cream Stabilizer is unique in that it is a complete gum and starch stabilizing system that improves product characteristics without adding cost. The pop comes from flavored beads created with our Coyote Brand Algin SA.

Try a different pastry cream flavor each day of the show:

- Orange Creamsicle with whipped topping cream and orange beads



- Caramel Apple with caramel cream and apple beads
- Strawberries & Cream with vanilla cream and strawberry beads
- Pineapple Upside Down Cake with pineapple cream and cherry beads

Gums have countless functions in Baked Goods from adding fiber, increasing moisture retention, and improving cell structure to reducing boil out and adding viscosity.

Gum Technology booth # 5956 at the IFT Food Expo (July 18-20, 2010- Chicago, Illinois). Gum Technology booth visitors will receive a delicious and curious treat. Mousse Balls! Created by Executive Chef Jason R Gronlund, Senior Director of Culinary at Carla's Pasta, both a Chai Mousse and Chocolate Espresso Dream Mousse will be available for sampling. Gum Technology's Coyote Brand® C Pro will work its magic by stabilizing aeration in the mousse. Coyote Brand® C Pro is a cold soluble blend of carrageenans that provides an instant and smooth, creamy texture.



Another special treat featured, which incorporates Gum Technology's Coyote Brand® gums, will be some amazing cheeseburger ravioli, courtesy of Carla's Pasta. Coyote Brand® Stabilizer AXC-1031 which helps stabilize sauces, prevent freeze/thaw issues, stabilize emulsions, and stabilize protein will also be featured in a wonderful Butter Sage Sauce.



Sunday evening, July 18th at the spectacular Hotel 71 penthouse, Gum Technology hosted a hospitality suite complete with a unique new "Balls of Energy" cocktail. Imagine a drink with a layer of liquor on the bottom, followed by a distinctly separate layer of Coyote Brand® Bar Gum. Within this distinct gum layer float "Balls of Energy" made with ingredients from a popular energy drink. Topping this is a final layer of liquor. When this one of a kind martini goes down your throat, it is an experience to remember!

The Balls of Energy martini was created by Allen Freed, CEO Gum Technology Corporation and Executive Chef Jason R Gronlund, Senior Director of Culinary at Carla's Pasta during a late night mad science experiment in Florida.

### The Versatile Stabilizer ST-101

(July 1, 2010-Tucson, Arizona). Thicken sauces and dressings with [Coyote Brand® Stabilizer ST-101](#). It's a fantastic versatile thickening agent which adds viscosity and suspension. This cost effective and natural gum blend also can help replace gluten in baked goods by improving structure and elasticity. Great for muffins, rolls, and more!



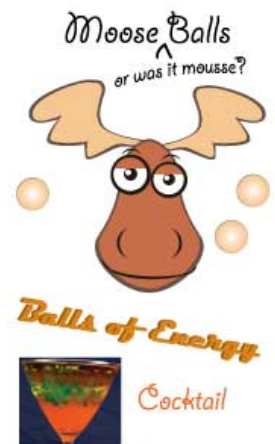
### C Pro a Smooth Delight

(June 16, 2010- Tucson, Arizona). Create luscious mousse, velvety smoothies, and creamy dips using, a specialized, cold soluble blend of carrageenans. [Coyote Brand® C Pro](#) provides an instant smooth and creamy texture. It is protein reactive and can be used in a range of applications from soy protein to dairy products. In low fat applications it mimics the mouthfeel of the full fat standards and improves the overall appearance of the final product. It provides high viscosities, suspension, and increases freeze/thaw stability.



### 2010 RCA Culinology Expo

(March 19, 2010- Phoenix, Arizona). Visitors to Gum Technology's booth at the RCA Culinology Expo had a delicious and curious treat. Mousse Balls! Created by Executive Chef Jason R Gronlund, Senior Director of Culinary at Carla's Pasta, both the Chai Mousse and Chocolate Espresso Dream Mousse were a hit. Our [Coyote Brand® C Pro](#) worked its magic by holding aeration in the mousse. The mousse also contained yogurt cream cheese by Franklin Foods and flavorings by Kerry.



### Gum Technology Wins Silver!

(March 2, 2010- Tucson, Arizona). Gum Technology has been awarded a Silver 2010 Readers' Choice Award from Food Processing magazine in the category of Gums & Hydrocolloids. In an unaided recall survey, where no supplier names were suggested, readers entered in the names of their favorite ingredient suppliers.



The online survey was emailed to a subset of Food Processing's circulation. These e-mail recipients represented all categories of the food and beverage industry and were from companies of all sizes. In 2009, Gum Technology also took home a Readers' Choice Award.



### Replace Gluten with Versatile Stabilizing Gum

(January 8, 2010-Tucson, Arizona). Coyote Brand® Stabilizer ST-101 is a cost effective natural gum blend 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. The addition of ST-101 to 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.


To see the full press release, [click here](#) 

### 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.

### Replace Eggs

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 ." [Go](#)