

Coyote Stabilizer CKLX-MS

Description:

Coyote Stabilizer CKLX-MS is a blend of Carrageenan, Locust Bean Gum, Xanthan and Konjac. It can be used as a thickening agent as well as a gelling agent. The gums in Coyote Stabilizer CKLX-MS react synergistically to form a very elastic and strong gel after heating and cooling. Kappa Carrageenan forms a very brittle gel by itself, but when Konjac, Locust Bean Gum and/or Xanthan are added to the system and hydrate together with the Carrageenan, the gel formed is very elastic, strong and without syneresis.

Regulatory:

Coyote Stabilizer CKLX-MS fully meets all specifications as outlined in the Food Chemicals Codex and may be safely used in foods as described in the Federal Register (21 CFR) paragraph 172.620, 184.1343, 172.695 and 170.30.

Functional Properties:

Coyote Stabilizer CKLX-MS features konjac gum in a unique blend of all natural gums. The synergistic effects obtained from this gum combination, which includes a smooth texture with fat-like body and mouthfeel, as well as a non-thermo reversible gel, make Stabilizer CKLX-MS an excellent fat replacer and binding agent in meat analog type products. Coyote Stabilizer CKLX-MS disperses easily in cold water producing a very viscous solution, useful in applications where a thickening agent is necessary.

Call us toll free at 1-877-GUM-TECH or email us at info@gumtech.com, for more specific information on how your products can be enhanced with Coyote Brand Stabilizers.

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Coyote
BRAND

Label Declaration:

Carrageenan, Locust Bean Gum, Xanthan, Konjac Gum

Characteristics:

| | |
|-----------------------|--|
| Form: | Powder |
| Color: | Off white |
| Odor / Flavor: | Typical / Bland |
| Moisture: | 14% maximum |
| Ash (total): | 35% maximum |
| Mesh: | 75% through a US Std. 80 mesh sieve |
| Viscosity: | Minimum 3000cps, Brookfield RVT, No. 4 spindle, @ 25°C after 4 hours. |
| Gel Strength: | Minimum 300 g/cm ² (0.5% solution at 25°C after heating to 85°C) |
| Heavy metals: | Total < 40 ppm |
| Arsenic: | < 2 ppm |
| Lead: | < 10 ppm |
| pH: | 4.3 - 6.3 in a 1% solution |

Microbiological:

| | |
|----------------------|------------------|
| Standard Plate Count | 10,000/g maximum |
| Molds and Yeasts | 200/g maximum |
| Salmonella / E. Coli | Negative |

Packing/storage:

50 lb. poly lined, cartons. Store in cool dry place. Test after 18 months storage.

CKLX-MS Applications / Usage Levels:

| | | |
|-----------------------|--|-------|
| Baked Goods | Moisture binder | 0.50% |
| Poultry | Binder & shape Former | 0.50% |
| Cream Cheese | Texture and syneresis control | 0.20% |
| Meat Analogs | Fat replacer, binder | 0.50% |
| Cheese Analogs | Texture | 0.30% |
| Formed Foods | Creates gel structure | 0.40% |
| Pet Foods | Gel | 0.50% |
| Yogurt | Fruit suspension, viscosity, gelation | 0.20% |
| Jelly | Gel and texture | 0.30% |