

Gum Technology

Hydrocolloids & Stabilizing Systems

Coyote Brand Stabilizer CT-D100 in Cheesecake Custard

Create smooth and creamy textures in cheesecakes using Coyote Brand Stabilizer CT-D100. This specially formulated gum blend is all natural and will help control syneresis and add body, creating a more appealing appearance.

Stabilize cheesecakes and other dairy based baked goods, while at the same time providing a cleaner cut, smoother mouthfeel, longer shelf life, and better freeze/thaw stability.

Ingredients	%
Cream cheese	68.0
Sugar, granulated	17.0
Eggs	14.5
Coyote Brand Stabilizer CT-D100	0.3
Vanilla extract	0.2

Nutrition Facts	
Serving Size 100g	
Calories	331
Fat	26g
Saturated fat	15g
Trans fat	0g
Cholesterol	134mg
Sodium	243mg
Total Carbohydrate	20g
Dietary fiber	0g
Sugar	20g
Protein	7g
Calcium	9mg
Potassium	27mg



Procedure

1. Dry blend the sugar and the Coyote Brand Stabilizer CT-D100.
2. Using a Hobart style mixer with paddle attachment, cream together the cream cheese and sugar. Blend until smooth.
3. Combine the eggs and the vanilla. Mixing on low, slowly add eggs and vanilla to the cream cheese mixture.
4. Scrape down sides of bowl and mix until thoroughly combined.
5. Pour into greased pan with graham cracker crust.
6. Bake at 300 °F for 30 minutes to 1 hour until set in center, rotate as needed.

Featuring Coyote
Brand Stabilizer
CT-D100 in

Cheesecake Custard

All Natural

Creates Smooth
& Creamy
Textures

Creates a Clean
& Smooth Cut

Controls
Syneresis

Reduces Ice
Crystal Growth

Gums are Good.



Coyote
BRAND

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