

# Gum Technology

Hydrocolloids & Stabilizing Systems



## Stabilizer CT-D100

### Coyote Brand Stabilizer CT-D100

Coyote Brand Stabilizer CT-D100 is an all natural blend of carrageenan and tara gum. It adds the texture elements of creaminess and smoothness to dairy based products that could not otherwise be achieved. Stabilizer CT-D100 reacts with the protein and the calcium in milk to create an elastic and soft gel. This combination enhances water retention and reduces ice crystal formation during freeze/thaw cycles.

In cheesecake and cream based fillings, Stabilizer CT-D100 helps create a clean and smooth cut. It also allows the product to stand on its own and maintain its shape and consistency. Stabilizer CT-D100 will also control syneresis.

Coyote Brand Stabilizer CT-D100 adds an extra element of creaminess to dairy based desserts, smoothies, cheese sauces and cream based soups.

### Regulatory

Coyote Brand Stabilizer CT-D100 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) 172.620. Coyote Brand Stabilizer CT-D100 is kosher certified by the Orthodox Union (OU).

**All Natural  
Gum Blend**

**Creates Smooth  
& Creamy  
Textures**

**Enhances  
Water  
Retention**

**Controls  
Syneresis**

Application	Function	Usage Levels
Cheesecakes	Adds texture, increases freeze/thaw stability	0.25 - 0.50 %
Pudding Desserts	Adds stability & viscosity, increases water retention	0.15 - 0.50 %
Mousses	Adds stability, texture and reduces syneresis	0.15 - 0.45 %
Smoothies	Adds texture & viscosity, increases water retention	0.10 - 0.50 %
Cheese Sauces	Adds texture, reduces syneresis, adds viscosity	0.25 - 0.75 %
Soups	Adds texture, reduces syneresis, adds viscosity	0.25 - 0.75 %
Gluten free baked goods	Adds texture, increases water retention	0.25 - 0.75 %

Gums are Good.



The information and/or suggestions presented on this product are the results of the testing and observations carried out in our laboratories, and we believe them to be accurate as expressed. Because we cannot anticipate the many conditions under which this information may be used, we offer this information as a guideline only to assist our customers in the use of our products, and to help them determine the applicability of the product to their formulation(s). It is the responsibility of the customer to determine the usefulness, regulatory status and legality of our product in the customer's application and the customer assumes all responsibility for loss or damage arising from the use of our products.

Gum Technology  
P.O. Box 35206  
Tucson, Arizona 85740  
1.800.369.4867  
fax: 520.888.5585  
www.gumtech.com  
info@gumtech.com