

# Gum Technology

Hydrocolloids & Stabilizing Systems



## Stabilizer DS-101

### Coyote Brand® Stabilizer DS-101

Coyote Brand® Stabilizer DS-101 is an all natural blend of Guar, Xanthan Gum and Sodium Alginate. This specially formulated gum blend improves texture, mouthfeel and product stability. It also reduces ice crystal formation and helps create a smooth consistent texture in salad dressings, marinades, cheese sauces, gravies, instant oatmeal, sorbet, and even instant milkshakes and smoothies.

Coyote Brand® Stabilizer DS-101 is useful in a wide range of applications including gluten free baked goods, where it provides the needed texture and stability. It is cost effective and used in very low concentrations.

Coyote Brand® Stabilizer DS-101 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) 184.1339, 172.695 & 184.1724. Coyote Brand® Stabilizer DS-101 is Kosher certified by the Orthodox Union (OU).



**All Natural**

**Creates Smooth  
Textures**

**Replaces Gluten  
in Baked Goods**

**Reduces  
Ice Crystal  
Formation**

Application	Function	Usage Levels
Creamy salad dressings	Improves texture and mouthfeel. Increases stability	0.30 %
Cheese sauces	Improves texture and mouthfeel. Increases stability	0.80 %
Instant oatmeal (dry mix)	Improves texture and mouthfeel	0.2 %
Sorbets	Improves mouthfeel, provides freeze-thaw stability	0.20 %
Gravies	Improves texture and mouthfeel. Increases stability	0.57 %
Gluten free applications	Provides structure and stability	0.25 - 1.0 %
Instant shakes & smoothies	Improves texture & mouthfeel. Provides viscosity	0.25 %

**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.

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