

Gums are Good.



Replace Fat

Impart Texture

Enhance
Mouthfeel

Add Pliability

Increase
Shelf Life

Bind Moisture

Reduce
Syneresis

Replace or reduce fat and maintain or improve the texture of your original product

Fat replacements are usually a blend of different ingredients that are combined together based on their synergistic reactions to create the same or similar results of fat.

Coyote Brand® Fat Replacers are specifically designed for reduced fat applications while maintaining a similar texture and mouthfeel to the standard product. They contain soluble and insoluble fiber and can be a functional ingredient in reduced calorie applications.

Dairy Fat Replacer

Coyote Brand® Dairy Fat Replacer contains cellulose gel, konjac, sodium alginate, and xanthan. The alginate reacts with the calcium present in milk to form a gel network. The cellulose gel and the xanthan help introduce air to create a rich and creamy product with excellent overrun.

Coyote[®]
BRAND



Fat Replacements

CKX-Fat Replacer

Coyote Brand® CKX-Fat Replacer combines cellulose gel, konjac and xanthan to create a synergistic cold water soluble blend. While most gums, or gum blends, require heating and then cooling to form a gel, CKX-Fat Replacer forms a gelled fat mimic by simply agitating. In addition, it can form either a thermoreversible or a non-thermoreversible gel depending on its processing conditions. If the gums are mixed using high shear in a cold solution, a thermoreversible product will be achieved. However, if the blend is pre-treated with alkali and heated to 185 °F, it will form a non-thermoreversible gel.

The microcrystalline cellulose (MCC) in the gum blend helps it to act as a foam and emulsion stabilizer, creating a physical barrier and preventing coalescence in emulsions. Additionally, the konjac and xanthan incorporated in the blend form a network, which in conjunction with the MCC is effective in suspending particles.

Application	Coyote Brand® Stabilizer	Usage Levels
Low fat mayonnaise	CKX-Fat Replacer	0.75 - 1.50 %
Low fat fillings	CKX-Fat Replacer	0.50 - 1.50 %
Low fat spreads	CKX-Fat Replacer	0.10 - 1.00 %
Low fat creamy dressings	Dairy Fat Replacer	0.20 - 0.80 %
Low fat dips & sauces	Dairy Fat Replacer	0.20 - 0.80 %
Reduced fat cookies	Dairy Fat Replacer	0.10 - 0.50 %
Reduced fat pie crust	Dairy Fat Replacer	0.10 - 0.50 %
Reduced fat cakes	Dairy Fat Replacer	0.10 - 0.50 %
Reduced fat muffins	Dairy Fat Replacer	0.10 - 0.50 %
Low fat yogurts	Dairy Fat Replacer	0.20 - 0.30 %
Low fat mousse	Diary Fat Replacer	0.20 - 0.50 %
Low fat smoothies	Dairy Fat Replacer	0.10 - 0.20 %

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.