













Functional Fibers

Use Gums in your Fiber Mix and Stabilize your Product

Coyote BRAND Fibers	Description	Application	Functionality	Total Fiber	Soluble Fiber	Insoluble Fiber	Particle Size
 Cellulose Gel 50	Purified particulate form of fibrous plant cellulose	Protein powders, baked goods, low fat products, tablets	Fat replacement. Adds texture & mouthfeel. Increases moisture retention	94%	0%	94%	200 mesh
 Fenugreek Gum	Galactomannan derived from fenugreek seed	Protein powders, salad dressings, baked goods, beverages	Emulsifier. Adds fiber, suspension & viscosity	85%	75%	10%	60 mesh
 Flax Seed Fiber	Milled flaxseed	Baked goods, smoothies	Adds Omega-3, adds texture & increases moisture retention	38%	10%	28%	20 mesh
 Guar Gum	Galactomannan obtained from the ground endosperm of <i>Cyamopsis tetragonolobus</i> (L.) Taub.	Sauces, baked goods, dairy products, gluten free products, protein powders	Adds viscosity, increases moisture retention, binder	83%	83%	0%	200 mesh
 Gum Arabic	Dried exudate from Acacia Senegal and related African species of Acacia	Nutritional bars, beverages, dressings, baked goods	Emulsifier, binder. Adds mouthfeel & suspension	86%	84.40%	1.60%	100 mesh
 Inulin	Chicory Root Fiber	Dairy applications, baked goods, beverages	Prebiotic effect, texturizing properties, fat replacement, sugar replacement, clear low viscosity solutions	97%	97%	0%	60 mesh
 Konjac	Glucomannan extracted from the tubers of the "Elephant Yam"	Meat analogs, low fat applications, baked goods	Fat replacement & binder. Increases moisture retention & adds texture	85%	85%	0%	80 mesh
 Locust Bean Gum	Galactomannan obtained from the ground endosperm of <i>Certonia Siliqua</i> (l.) Taub	Dairy products, frozen desserts, sauces & dips	Adds texture, reduces freeze/thaw damage, binder. Reduces syneresis	80%	80%	0%	80 mesh

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 Oat Fiber	High quality oat fiber	Baked goods, nutritional bars	Increases moisture retention & adds texture	93%	2%	91%	60 mesh
 Pectin	Colloidal carbohydrates extracted primarily from citrus peels & apple pomace	Dairy products, soy based desserts & beverages, jams & jellies, protein beverages	Gelling agent, adds viscosity, suspension	48-71%	48-71%	0%	80 mesh
 Psyllium Husk	Extracted from Plantago Ovata	Nutritional drinks	Adds fiber & mouthfeel	85%	70%	15%	40 mesh
 Sugarcane Fiber	Silky, smooth sugarcane fiber	Baked goods, pasta, dairy applications	Binder. Adds fiber & texture	91%	90%	1%	80 mesh

Hydrocolloids provide fiber and desired functional benefits at low usage levels, low cost and without masking flavor.

Insoluble fiber does not dissolve in water and passes through the digestive system intact. Insoluble fiber facilitates in passing food through the intestine and increases fecal bulk. Soluble fiber, on the other hand, dissolves in water and gels in the stomach, slowing the absorption of glucose into the blood stream. Soluble fiber also binds bile acids made from cholesterol. This causes a reduction in blood cholesterol levels since the body will pull more cholesterol from the blood believing it needs to continue producing bile acid.

Think of **our** hydrocolloid lab as **your** hydrocolloid lab. Talk with our stabilizer specialists and receive guidance on which gum blends or gums work best for your application.

Call Toll Free 1-877-GUM-TECH



Our 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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