

For immediate release: Replace Gluten with Versatile Stabilizing Gum

(April 7, 2009 – Tucson, AZ) Coyote Brand® Stabilizer ST-101 is a cost effective natural gum blend that can replace the gluten functionality in baked goods. Gluten mixed with water will produce an elastic and porous web, which is capable of trapping the gas bubbles that leavening agents produce allowing the product to raise. The gums in Coyote Brand® Stabilizer ST-101 mimic this function. The addition of ST-101 to gluten free flour provides a replacement for the protein strands created in gluten development. This allows the bread to trap the gasses from the expanding yeasts and the cell structure of the original bread is recreated.

In baked goods, Stabilizer ST-101 also binds moisture (reducing staling), improves cell structure, increases dough pliability and improves freeze/thaw stability. Gum Technology's R&D Chef, Sarah Martin says, "I love our ST-101 because it's versatile and easy to use. It works well in everything from gluten free baked goods to soups."

Some hydrocolloid gums work better together than they do apart. Coyote Brand® Stabilizer ST-101 is a synergistic blend of Xanthan Gum and Guar Gum.

Compared to straight Guar Gum, Coyote Brand® Stabilizer ST-101 is more efficient in low pH applications. Compared to straight Xanthan Gum, it is more cost effective and can be used at lower concentrations. It also provides higher viscosities than xanthan and is more stable under high shear conditions.

Application	Function	Usage Levels
Gluten free baked goods	Adds structure and elasticity	0.25-1.00%
Gravies & Soups	Adds viscosity and suspension	0.15-0.50%
Breads	Improves texture, increases water retention	0.05-0.20%
Cookies	Binds moisture	0.05-0.25%
Cakes	Improves cell structure	0.10-0.30%
Frozen products	Increases freeze/thaw stability	0.05-0.50%
Salsas	Reduces syneresis, adds viscosity and suspension	0.10-0.30%
Dressings, sauces & dips	Adds suspension and viscosity	0.10-0.45%
Batters	Binds moisture	0.10-0.30%

A fine off white powder, Coyote Brand® Stabilizer ST-101 is a cost effective stabilizer. Because it is used at such low levels, it does not influence the flavor profile of the finished product the way many other thickeners can. It is packed in 50 lb poly bags in cartons and is non-GMO.

Stabilizer ST-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) 172.695 and 184.1339. Stabilizer ST-101 is kosher certified by the Orthodox Union (OU).