

**For immediate release: New uses found in Baked Goods for Robust Stabilizing Gum**

(March 13, 2009 – Tucson, AZ) Some hydrocolloid gums work better together than they do apart. Gum Technology Corporation recently discovered new uses in baked goods for the cost effective Coyote Brand® Stabilizer ST-101, a synergistic blend of Xanthan Gum and Guar Gum. Developed almost thirty years ago, Stabilizer ST-101 has been a dependable suspending agent in dressings, salsas and sauces. It improves texture by adding viscosity and controlling syneresis.

Gum Technology’s lab experimented with ST-101 in baked goods and found that it also binds moisture (reducing staling), improves cell structure, increases dough pliability and improves freeze/thaw stability. In addition, Stabilizer ST-101 is proving to work extremely well in Gluten Free products. Gum Technology’s R&D Chef, Sarah Martin says, "I like our ST-101 because it’s so versatile and easy to use. It works well in everything from soups to baked goods. It’s a blend that seems to have been around forever but we just keep finding new ways to use it"

Stabilizer ST-101 is a 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 the 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.

Compared to straight Guar, Stabilizer ST-101 is more efficient in low pH applications. Compared to straight Xanthan, 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.

<b>Application</b>	<b>Function</b>	<b>Usage Levels</b>
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%
Gluten free baked goods	Adds structure and elasticity	0.25-1.00%
Batters	Binds moisture	0.10-0.30%

Recently demonstrated in a Chicken and White Bean Chili recipe at the Research Chefs Association’s Culinology Expo on March 6th, Coyote Brand® Stabilizer ST-101 can be used at low usage levels to replace starch based thickeners.



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)

Known for developing cost saving functional gum blends, Gum Technology Corporation, headquartered in Tucson, AZ, has over twenty-eight years of experience using research and development technology to formulate and supply an extensive choice of gum blends, hydrocolloids and stabilizers. Gum Technology Coyote Brand® products provide freeze thaw stability, add or retain moisture, create gels and add unique textures in products across the food and nutraceutical industries.

