

# Gum Technology

Hydrocolloids & Stabilizing Systems



## Stabilizer XAC-0810

### Coyote Brand® Stabilizer XAC-0810

Stabilizer XAC-0810 produces a creamy and smooth texture with great flow properties. It is an excellent emulsifier that can be used even in low pH and high solid applications. This natural gum blend was originally developed to replace gum tragacanth; however it is also proving to work well as a cost effective complete Propylene Glycol Alginate (PGA)/Xanthan system replacement in many applications.

Stabilizer XAC-0810 is a cold soluble system which is significantly less expensive than gum tragacanth and most PGA/Xanthan combinations.

Coyote Brand® Stabilizer XAC-0810 is a great choice for salad dressings, retorted products, baked goods, beverages and any application where both emulsification and viscosity are desired. In frozen products, this stabilizer will prevent syneresis, reduce ice crystal growth, and will keep the emulsion together during freeze/thaw cycles.

### Regulatory

Coyote Brand® Stabilizer XAC-0810 is manufactured using Gum Arabic, Xanthan and Carrageenan. It is food grade as described in the Federal Register (21 CFR) paragraphs 184.1330, 172.695 and 172.620. Coyote Brand® Stabilizer XAC-0810 is certified kosher by the Orthodox Union (OU).

Application	Function	Usage Levels
Gravies and soups	Adds viscosity and suspension	0.25 - 0.50 %
Breads	Provides texture, increases water retention	0.15 - 0.30 %
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	Stabilizes emulsions, adds suspension & viscosity	0.10 - 0.50 %

### Request a Sample Today

Test Coyote Brand® Stabilizer XAC-0810 in your formulations. With every Coyote Brand® sample, you gain specialized technical support for your hydrocolloid projects. Call 1.800.369.4867 or email [info@gumtech.com](mailto:info@gumtech.com)

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.

**Stabilize  
Emulsions**

**Cost Effective  
Tragacanth  
Replacement**

**Complete  
PGA/Xanthan  
Replacement**

**Natural  
Gum Blend**

**Reduce Ice  
Crystal Growth**

**Prevent  
Syneresis**

*Our*  
**Gums are Good.**



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