

Gums in Baked Goods

Application(s)	Coyote Brand® Stabilizer	Functions	Special Characteristics
Cheesecakes & cream pie fillings	CT-D100	Improves cutability and provides creamy mouthfeel	Increases shelf life
Cheesecakes & cream pie fillings	KT-MS	Provides creamy and smooth texture	Increases shelf life
Flans	KS-Flan	Adds texture and reduces syneresis	Egg replacement
Pumpkin pies	OG-500	Increases moisture retention and reduces cracking	Increases freeze/thaw stability
Fruit fillings	Pectin RS 150 Citrus	Provides texture and suspension	Rapid set pectin
Fruit fillings	Pectin SS 150 Citrus	Provides texture and suspension	Slow set pectin
Fruit fillings	Tara Gum	Adds mouthfeel, texture, and suspension	Cost effective
Pie fillings	Algin SA	Adds texture and reduces boil out	Requires calcium to form a heat stable gel
Fruit fillings	GPG	Adds texture, reduces syneresis, and reduces boil out	High melting point gel
Fruit fillings	AM-0512	Reduces boil out	Heat stable gel
Puddings, cream fillings	KSP-1R	Adds smooth texture	Reduces syneresis
Pastry creams, puddings, custards, cheese cake, dairy based desserts	Pastry Cream Stabilizer	Adds viscosity and smooth texture, stabilizes proteins	Product improvement, better texture, lowers overall stabilizer usage, and reduces graininess
Pastry creams, puddings, custards, cheese cake, dairy based desserts	CT-0109	Adds viscosity and smooth texture	Protein stabilization
Fondants	CMC-3000	Adds texture and pliability	Reduces cracking
Icings and glazes	Agar	Provides texture and reduces moisture loss	Used at very low concentrations
Icings	CMC-3000	Provides texture, reduces moisture loss and improves adhesion	Improves pliability
Icings and fondants	Gum Arabic S Spray Dried	Provides texture, reduces moisture loss and improves adhesion	Stabilizes the emulsion
Buttermilk glazes	PF-3	Reduces sugar bloom and increases shelf life	Emulsifier
Glazes	Karaya	Adds viscosity and adhesion	Increases moisture retention

The information and/or suggestions presented on this flier are the results of the testing and observations carried out in our laboratories. We offer this information as a guideline only.

Application(s)	Coyote Brand® Stabilizer	Functions	Special Characteristics
Frozen dough	Tara Gum	Controls ice crystal growth and adds texture	Increases freeze/thaw stability
Frozen yeast dough	ST-101	Improves cell structure, increases moisture retention, and adds pliability to the dough	Reduces starch retrogradation
Artisan breads	Fenuxan	Provides texture and adds pliability	Binds moisture, retards staling, and extends shelf life
Breads	ST-101	Improves cell structure, increases moisture retention, and adds pliability to the dough	Reduces starch retrogradation
Breads	Fenugreek Gum	Binds moisture, adds texture, and increases freeze/thaw stability	Increases fiber content and reduces staling. Non gelling & soluble in cold water. Tolerant to pH extremes
Breads & tortillas	Guar Gum	Retains moisture and enhances pliability	Cost effective
High fiber breads, muffins	Cellulose Gel 50	Increases moisture retention	Adds fiber
High fiber breads, muffins	Oat Fiber	Increases moisture retention	Adds fiber
High fiber breads, muffins	Gum Arabic T Spray Dried	Adds texture and increases moisture retention	Adds fiber without adding viscosity
Flat breads & tortillas	TC-T	Adds pliability, binds moisture, and prevents tortillas from sticking together	Increases shelf life
Gluten free breads, cakes, muffins	ST-101	Adds cell structure, binds water, increases shelf life, and adds suspension	Low cost and versatile
Quick breads & cakes	XC-0409	Increases moisture retention and adds texture	Helps aeration and suspension
Tortillas & bagels	Konjac A	Increases moisture retention, adds texture, and adds pliability	High water absorption
Biscuits	Xanthan Gum	Increases moisture retention and shelf life	Controls crumbling
Scones	TC-T	Adds suspension and increases moisture retention	Helps cell structure
Donuts	TC-T	Reduces oil uptake and improves cell structure	Helps aeration and suspension
Low fat cookies	Dairy Fat Replacer	Adds texture and cell structure	Fat replacement
Cookies	ST-101	Increases moisture retention and adds texture	Increases shelf life