



ALLAND  *ROBERT*

— *Since 1884* —

Karaya Gum Toolbox

Use of karaya gum in Japan

Karaya gum is mixed with cellulose and dextrin...

... for the below applications:

- 1) Powdered drinks (hot chocolate (cocoa) **Stabilizer + to avoid sedimentation**
 - 2) Natural Cheese **Water retention**
 - 3) Seasonings, non-oil & regular dressings
 - 4) Noodle soup
 - 4) Hamburger Dumpling **Water and oil retention, improving texture**
 - 5) Fillings **Resistance to heat, water retention, mouthfeel improvement**
- Stabilizer, emulsifier, avoid sedimentation & separation, resistance to heat