

COMMON GUMS

Each type of hydrocolloid contains multiple grades within their product categories and may be processed under various conditions. Contact our Gum Gurus® for assistance selecting the hydrocolloids that meet your specific label requirements.

Hydrocolloid Name	Common Label Declaration	Source	Organic Compliant	Certified 100% Organic Available ¹	NGMO ² Available	Whole Foods, Kroger and Aldi Accepted ^{3*}	Functionality	Solubility	pH Tolerance
Agar	Agar	Seaweed	•	•	•	•	Gelling	100°C	2.5 - 10
Propylene Glycol Alginate	Propylene Glycol Alginate	Seaweed			•	•	Emulsification; Viscosity	Cold Water	3 - 10
Sodium Alginate	Sodium Alginate	Seaweed	•		•	•	Viscosity; Gelling	Cold Water	3.5 - 10
Acacia senegal	Acacia	Plant Exudate	•	•	•	•	Emulsification	Cold Water	2 - 10
Acacia seyal	Acacia	Plant Exudate	•	•	•	•	Emulsification; Binding	Cold Water	2 - 10
Iota Carrageenan	Carrageenan	Seaweed	•		•	•	Fluid Gelling; Mouthfeel	82°C	4 - 10
Kappa Carrageenan	Carrageenan	Seaweed	•		•	•	Gelling	82°C	4 - 10
Lambda Carrageenan	Carrageenan	Seaweed	•		•	•	Mouthfeel	Cold Water	4 - 10
Carboxymethylcellulose	Cellulose Gum	Wood Pulp, Cotton			•	•	Viscosity	Cold Water	4 - 10
Cellulose Powder	Cellulose Powder	Plant Fiber, Cotton			•	•	Water Control	Insoluble	1 - 13
Hydroxypropylmethylcellulose	Hydroxypropylmethylcellulose	Wood Pulp, Cotton			•	•	Viscosity; Foaming	Cold Water	3 - 10
Methylcellulose	Methylcellulose	Wood Pulp, Cotton			•	•	Viscosity	Cold Water	3 - 10
Colloidal MCC	Cellulose Gel, Cellulose Gum	Wood Pulp, Cotton			•	•	Fluid Gelling; Suspension	Partially Insoluble; Shear Activated	4 - 10
Guar Gum	Guar	Seeds	•	•	•	•	Viscosity; Binding; Mouthfeel; Water Control	Cold Water	4 - 10
Locust Bean Gum	Locust Bean Gum	Seeds	•	•	•	•	Viscosity; Mouthfeel	74°C	4 - 10
Tara Gum	Tara	Seeds	•	•	•	•	Viscosity; Mouthfeel	Partial Cold; Heat to 74°C	4 - 10
Low Acyl Gellan Gum	Gellan Gum	Fermentation		•	•	•	Gelling; Suspension	100°C**	2 - 10
High Acyl Gellan Gum	Gellan Gum	Fermentation	•		•	•	Gelling; Suspension	75°C**	4 - 10
Inulin	Inulin	Chicory Root			•	•	Fiber Fortification	Cold Water	4 - 9
Inulin	Inulin	Agave Plant	•	•	•	•	Fiber Fortification	Cold Water	4 - 9
Konjac Gum	Konjac Gum	Konjac Root			•	•	Viscosity	Cold Water	4 - 10
Modified Gum Acacia	Modified Gum Acacia	Plant Exudate - Modified			•	•	Emulsification	Cold Water	2 - 10
High Methoxyl Pectin	Pectin	Citrus Peel, Apple Peel	•		•	•	Gelling	Cold Water Viscosity; Heat to Gel	2 - 7
Low Methoxyl Amidated Pectin	Pectin	Citrus Peel, Apple Peel			•	•	Gelling	Cold Water Viscosity; Gels with Calcium	2 - 7
Xanthan Gum	Xanthan Gum	Microbial Fermentation	•		•	•	Viscosity; Suspension	Cold Water	1 - 13

¹ www.ecfr.gov/cgi-bin/text-idx?rgn=div6&node=7:3.1.1.9.32.7

² www.ticgums.com/non-GMO-statement

³ www.wholefoodsmarket.com/about-our-products/quality-standards/food-ingredient ; www.simpletruth.com/about-simple-truth/101-free/ ; www.aldi.us/en/grocery-home/aldi-brands/simplynature/made-without-adding-over-125-ingredients/

* Presumed acceptable based on published lists

** Subject to change based on water hardness and addition of sequestrants.

Formulating with Gums

What You Need To Be Successful: Tools From TIC Gums

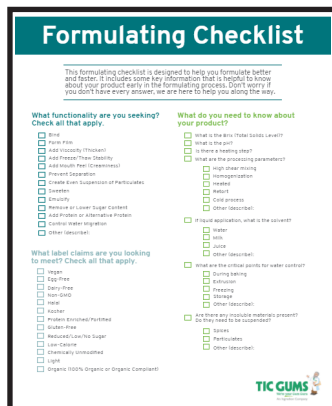


Gum Guru® Formulating Checklist

Food Gums Video Series

It can be difficult to foresee the various effects that processing, ingredient selection and other elements of formulating will have on an end product.

Our Formulating Checklist is designed to make the complex simple. The checklist includes some key information that makes it easier for our Gum Gurus to target all of your formulating needs, such as label claim goals and ingredient functionality needs.



Download the checklist to achieve formulating success at ticgums.com/checklist

A growing number of consumers are reading food labels and asking about the ingredients listed. Names like acacia, konjac gum or locust bean gum may not always be familiar.

TIC Gums has produced *The Basics of Food Gums* video series to help demystify this class of common hydrocolloids. The videos provide an introduction to food gums and explain what these ingredients are, where they originate and why they are used.



Check out each episode in the series at ticgums.com/videos

Unit Conversions

WEIGHT		
oz	grams	lb
8	227	0.50
7	198	0.44
6	170	0.38
5	142	0.31
4	113	0.25
3	85	0.19
2	57	0.13
1	28	0.06
0.5	14	0.03

DRY MEASURE		
cup	tbs	tsp
1	16	48
3/4	12	36
2/3	10T + 2t	32
1/2	8	24
1/3	5T + 1t	16
1/4	4	12
1/8	2	6
1/16	1	3

LIQUID MEASURE			
cup	fl oz	tbs	ml
1	8	16	237
3/4	6	12	177
2/3	5.3	10T + 2t	158
1/2	4	8	118
1/3	2.7	5T + 1t	79
1/4	2	4	59
1/8	1	2	30
1/16	0.5	1	15

TEMPERATURE			
°F	°C	°F	°C
212	100	80	26.7
200	93.3	60	15.6
180	82.2	40	4.4
160	71.1	32	0
140	60.0	20	-6.6
120	48.9	0	-17.8
100	37.8		