

TIC Times



THIS ISSUE

NEWS:

Icing on the Cake

FROM THE PRESIDENT'S DESK:

Basics of Food Gums

FAQs:

Eliminating Fish Eyes, Jim Breckenridge

Talk to a Gum Guru®: (800) 899-3953

ICING ON THE CAKE

Hydrocolloid systems work smarter, not harder

Agar has long been the preferred stabilizer system for icings and glazes as it controls water migration and prevents surface chipping. However, due to agar's high cost and fluctuating availability, suitable replacements are regularly requested.

"Agar's primary country of harvest, Morocco, has imposed strict harvest volume limits and even more stringent exporting limitations for the harvested product. These restrictions, paired with adverse weather conditions, have led to a volatile supply lacking stability in price and availability," explains Mat O'Connor, director of global sourcing and procurement at TIC Gums.

To meet this demand for an agar substitute, the Gum Gurus® at TIC Gums' Texture Innovation Center® tested multiple combinations of hydrocolloids for viscosity, icing retention and water migration. From their research they successfully developed Ticaloid® DG 671, an innovative product that performs similarly to agar alone in icings and glazes with an added benefit of up to 21% cost-in-use savings.

To ensure its functional equivalency, the Gum Gurus® studied and compared



Ticaloid® DG 671

For Icings and Glazes

► Request a sample of Ticaloid® DG 671 today! ticgums.com/chat

Ticaloid® DG 671 to traditionally used agar in a donut glaze. At a 0.17% usage level based on powdered sugar weight, the glaze made with Ticaloid® DG 671 demonstrated comparable functionality to the glaze made with agar at 0.20% when tested for glaze retention and water migration. Ticaloid® DG 671 also showed an even waterfall when put through glazing equipment.

To view the full details of the study, including materials and methods used, download the latest Technically Speaking white paper, Ticaloid® DG 671: A Cost-Effective Stabilizer Alternative to Agar.

Speak with a Gum Guru® today to learn more about Ticaloid® DG 671 and our comprehensive portfolio of texture and stabilization solutions.

► Download the paper at ticgums.com/icings

INNOVATIVE APPLICATION SOLUTIONS

ICINGS & GLAZES

In the latest episode Steven Baker, TIC Gums' food scientist, focuses on the functionalities of Ticaloid® DG 671 in icing and glaze applications.



► Watch the video at ticgums.com/icings

Get our latest white papers:

Technically-speaking

► Ticaloid® DG 671: A Cost-Effective Stabilizer Alternative to Agar

► TICorganic®: Certified Organic Hydrocolloids

Download them all at ticgums.com/techpapers



FROM THE

President's Desk



What are gums' biggest weakness? I have long believed it is their names. Xanthan, guar and locust bean, to name a few, just aren't familiar to most end-consumers. No matter their purpose in a product or positive benefits they may have, their names get in the way.

In my opinion, gums are simply incredible. Most are plant based (seeds, seaweeds, exudates, roots) and provide outsized performance to stabilize foods through their shelf life. They are responsible for suspension, emulsification, thickening and stabilization...it's difficult to hold a food together through its shelf life without a gum or two. Many nutritional products use gums specifically to add fiber. While used at very low usage levels in the finished product, they are typically 80 – 90% soluble fiber, and in many cases, certified 100% organic.

So, why aren't gums universally celebrated on label declarations? Many have been part of the human diet for thousands of years. In addition to their unfamiliar names, I believe it's because the end-consumer doesn't really know what they are, where they come from or the purpose they serve in their food. What little information that is available online can be confusing or misleading. Ingredients which are not widely known can be an easy target for

anti-processed food discussions among those who do not fully understand the ingredients.

For as long as I can remember, gum manufacturers have lamented the gap between their products' reality and perception but have done nothing to close the gap. As the leader in our industry, we are taking action in the form of a set of videos called the Basics of Food Gums. Unlike other technical and marketing

“ Our hope is that these videos become a tool to help our customers, food manufacturers and developers, answer the questions and concerns of their customers. ”

efforts, the purpose of this new series is not to promote any particular product from TIC Gums. It is to educate the end consumer on what gums are, where they come from and why they are used – I believe this is an initiative that will benefit the industry as a whole.

The Basics of Food Gums also supports the “clear label” trend for transparency about what is in consumers' food and where it is sourced. The videos are aimed to help make gums more approachable, recognizable and familiar to those who see them on food labels. Our hope is that these videos become a tool to help our customers, food manufacturers and developers, answer the questions and concerns of their customers.

▶ Watch the series at ticgums.com/food-gums

How can I get rid of fish eyes during production?

Due to the rapid water solubility of hydrocolloids, fish eyes often occur during production. Incorporated in fine powder form, the undispersed clumps of material are time consuming and difficult to remove. In addition, dusting poses safety concerns and clean up challenges.

When dissolving hydrocolloids in solution, smaller particles seem as if they would easily dissolve but, in reality, they tend to collide and form clumps.

Coming Events

March

Southern California IFT | Anaheim, CA

Intermountain IFT | Sun Valley, ID

Western NY IFT | Rochester, NY

April

Food Ingredients China | Shanghai

Cactus IFT | Phoenix, AZ

St. Louis IFT | St. Louis, MO

New York IFT | Somerset, NJ

Utah Food & Candy Expo | Sandy, UT

Great Lakes IFT | Battle Creek, MI

Ohio Valley IFT | West Chester, OH

May

TIA Annual Meeting | Las Vegas, NV

Northern California IFT | Pleasanton, CA

Northeast IFT | Worcester, MA

Lake Erie IFT | Solon, OH

▶ See the full list of events at ticgums.com/events

Connect with us on:



Get the latest news and product information on the Gum Guru® Blog at ticgums.com/blog

Conversely, larger particles will disperse without dusting but are incredibly difficult to get into solution and can cause a gritty texture in the finished product.

Agglomeration is the solution to this conundrum; it is the perfect combination of the dissolution properties of smaller particles and the dispersion properties of larger particles.

Agglomeration technology is available for many of our products and can be explored by contacting Jim or any of our other Gum Gurus® at ticgums.com/chat.

FAQ with:
Jim Breckenridge



Technical Service Representative