

TIC Times



THIS ISSUE

NEWS:

Stabilizing RTD Protein Beverages

FROM THE PRESIDENT'S DESK:

Old Meets New Gum Technologies

FAQs:

Pectin Replacement, Adam Bosset

Talk to a Gum Guru: 1.855.588.7323

Stabilizing RTD Protein Beverages

In response to the latest clean label market trends, TIC Gums' Gum Gurus® have developed innovative blends using the newest gellan technologies. Gellan gum, used either alone or as part of a complete beverage stabilizer system, is an attractive option for beverage developers seeking to appeal to consumers who are interested in indulgent but still clean-label foods. While the definition of clean label varies widely, gellan can be considered to be all-natural, organic compliant and non-GMO.

High acyl gellan gum is especially useful because it forms fluid gels even at low usage levels. The weak gel structure creates a network with exceptional suspension capacity without appreciably increasing the viscosity or changing the mouthfeel of the finished beverage. This property is what makes gellan gum an excellent choice for preventing separation in ready-to-drink protein beverages and suspending particulates like fruit pieces, pulp or minerals and vitamins.

Some of the most recent innovative blends developed for ready-to-drink (RTD) beverage applications target texture, improve stability and provide cost-in-use savings while adhering to label restrictions.

Ticaloid® PRO 148 OG:

- Stabilizes and suspends high-protein systems and increases shelf life.
- Enhances mouth coating and decreases mouth clearing therefore creating a more indulgent beverage.
- Ideal for formulators seeking a non-GMO or organic compliant option.



- Request samples of our high performance blends today!
ticgums.com/sample2

Ticaloid® PRO 159 OG:

- Provides stabilization specifically for dairy-based protein beverages.
- Increases mouth coating and decreases mouth clearing in dairy protein systems.
- Ideal for formulators seeking a non-GMO or organic compliant option.

Ticaloid® PRO 181 AG:

- Provides protein beverage stabilization with more usage-level leniency than gellan-only systems.
- Emulsifies and stabilizes oils found in non-dairy milk alternatives such as almond and cashew milk.
- Ideal for formulators seeking a non-GMO option.

Download prototype formulations and learn more about these new stabilizer systems at ticgums.com/gellan2.

Video: What is clean label?

The clean label trend continues to penetrate all categories within the food and beverage industry. Two of our Gum Gurus provide insight into how the clean label movement impacts the use of food additives such as hydrocolloids.



- Watch the clean label video at ticgums.com/cleanlabel2



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FROM THE

President's Desk



Late last summer, I wrote about the energy TIC Gums is applying to innovate solutions for customer labeling goals. Our team is particularly well positioned to help customers design products with specific label requirements thanks to our expertise in basic textural attribute mapping and functional stabilization. Our customer's goal may be an organic label, a "free-from" formula challenge, or even an ingredient substitution due to supply shortage. Together, we are able to identify the most objective texture and stability requirements of a particular end product, evaluate the label requirements and recommend the best solution.

A key success factor for TIC Gums is our endless drive to develop new ingredients as tools for our applications team and, ultimately, as new solutions for our customers. We also need to constantly improve our understanding

of existing ingredients and how they can be utilized and formulated in new ways to leverage each ingredient's strengths. I'm excited by how the new products we're introducing in this newsletter touch on both of those ideals.

Our latest development combines the oldest of gums with one of the newest to provide a unique clean label solution for ready-to-drink (RTD) protein beverages. Gum acacia has a 5,000 year history, and as one of the world's largest acacia manufacturers, we understand this ingredient's unique mouthcoating and emulsification properties better than anyone. Gellan gum has recently been introduced to our portfolio and since it stabilizes at low usage levels it has minimal impact on texture. However, by combining the two, mouthfeel is enhanced, emulsification is provided and process tolerances are increased. By leveraging the functionality of both of these hydrocolloids, we have created a solution that satisfies all of the requirements for RTD beverage manufacturers. In fact, the novel use of acacia in these end products means

more texture without adding viscosity and emulsification that can replace less label friendly ingredients such as lecithin.

This is the formulating direction of the food industry. It is no longer good enough to just solve the technical challenge. It must also be done with ingredient limitations and marketing goals in mind. As the oldest hydrocolloid company in America, our Gum Gurus are here to help you achieve your label goals whatever they may be.

Gregory C. Andon
President

FAQs with:

Adam Bosset

Technical Service
Representative



Pectin Replacement in Acidified Protein Beverages

Our R&D team has identified gum synergies that mimic pectin's mouthfeel, ability to suspend and, most importantly protect protein. Proteins can potentially denature and clump in acidic environments which

makes understanding the isoelectric point of proteins critical to the replacement process.

If you are formulating fruit based drinks, Ticaloid® PRO 148 OG stabilizes and suspends protein particulates. For dairy based coffee beverages, Ticaloid® PRO D159 OG creates an indulgent drinking experience by enhancing mouthfeel. To reduce the awareness of particulates in juice beverages Ticaloid® 310 S is a great cold water soluble option for pulp suspension.

► For more on TIC Gums' pectin replacers, visit ticgums.com/pectin2

Coming Events

March

NAFFS West Coast Flavor Industry Forum | Anaheim, CA
Southern California IFT | Anaheim, CA
Engredea | Anaheim, CA
Food Ingredients China | Shanghai, China
Clean Label Conference | Itasca, IL
Western New York IFT | Rochester, NY

April

New York IFT | Somerset, NJ
St. Louis IFT | St. Louis, MO
(Utah) Bonneville IFT | Sandy, UT
PMCA Annual Production Conference | Lancaster, PA
Great Lakes IFT | Battle Creek, MI
Quebec CIFST | Quebec, Canada
Ohio Valley IFT | West Chester, OH

May

ADS Technical Meeting | Savannah, GA
Northern California IFT | Pleasanton, CA
Northeast IFT | Worcester, MA
IFIA Japan | Tokyo, Japan

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