

TICTimes



THIS ISSUE

NEWS:

TIC Pretested® Apple Pectin Series

FROM THE PRESIDENT'S DESK:

Label-Driven Launches

FAQs:

Organic Gums, Karen Silagyi

Talk to a Gum Guru: 1.855.588.7323

An Apple a Day...

TIC Pretested® Apple Pectin Series replaces citrus pectin

Commonly used as a setting agent for jams and jellies, pectin can also provide viscosity and gelation to bakery fillings and texture to beverage applications. Additionally, specially manufactured pectin stabilizes protein in acidified dairy beverage applications such as drinkable yogurt.

Due to several unforeseen environmental factors such as unfavorable weather conditions and tree infestations in the major growing regions, citrus pectin has recently experienced a major shortage. As citrus pectin has become increasingly scarce, its price continues to rise.

TIC Gums has released a new line of texture and stability solutions with six apple pectin products in the TIC Pretested® Apple Pectin Series. This line of apple pectin has been developed as a one-to-one replacement in most

TIC Pretested® Apple Pectin Series

Citrus Pectin Replacements



TIC GUMS
We're your Gum Guru



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applications. From a textural perspective, apple pectin tends to produce smooth, spreadable gels.

TIC Pretested® Apple Pectin includes slow set, rapid set, non-GMO and organic compliant options that are less expensive than citrus pectin and are readily available.

Each type of pectin has conditions that must be met in order for the functional benefits to be achieved. Contact the Gum Gurus® for expert advice on selecting the correct grade of apple pectin for your specific application.

- Check out the latest Innovative Applications video on the TIC Pretested® Apple Pectin Series at ticgums.com/videos5

GUM EDUCATION SERIES: EPISODE 3

Seed Gums

The third episode of The Basics of Food Gums Series dives into the hydrocolloid category of seed gums. These gums are considered to be ancient grains and have been used for centuries in a variety of ways.



- Watch the Gum Education Series at
ticgums.com/gumedu5

Get our latest

Brochures

- TICOrganic®: Certified Organic Hydrocolloids
- TIC Pretested® Apple Pectin

See all at: ticgums.com/techpapers5



FROM THE

President's Desk



In our last newsletter, I wrote about the emergence and importance of clear label and introduced our Basics of Food Gums video series. While the series is designed to raise end-consumers' awareness of gums, we are also leading a major effort to provide label choices to food manufacturers. Although our goal is to be the leading supplier of texture and stabilization solutions for all food product development, we know our customers each have unique products and market demographics. To that end, it is our responsibility to provide options that meet each of those needs as label-driven product launches emerge.

An example of product development for label-driven launches is our latest accomplishment within the dry-powder beverage market. Ticaloid® Ultrasmooth is a popular cold water soluble tool used to reduce the awareness of particulates. It continues to grow in popularity within the beverage industry but does not necessarily meet the label

requirements of all manufacturers. For those with non-GMO requirements, we have developed Ticaloid® Ultrasmooth NGMO -- which is not as easy as it sounds. We recreated the entire product by breaking down its textural impact at a basic attribute level and by building that texture back through different means. We also launched a National Organic Program (NOP) certified organic version, Ticaloid® OG 1155, for our customers who require organic and carrageenan-free labeling.

“ Innovation is about discovering and delivering solutions to customer challenges. ”

Our understanding of the end application, combined with our Texture Revolution® product development process, enables this sort of growth.

Recently, we tackled one of the most difficult label challenges we have seen so far. Many food manufacturers have experienced an obstacle in achieving

Non-GMO Project verification due to the “high-risk” status of a very common gum – xanthan. Even xanthan with European non-GMO status has failed to reach this verification. After a long and collaborative process, we have been able to successfully achieve Non-GMO Project verification of a particular grade of xanthan named Ticaxan® Xanthan EC NGMOPV. It is officially launching this month with the Non-GMO Project seal on its product label, product data sheet and certificate of analysis. By doing this, we have resolved a label challenge impacting many customers.

Innovation is about discovering and delivering solutions to customer challenges. I'm proud of the work we are doing to innovate label requirements as they can be just as important as a product's stability and texture when it comes to a retail product's success.

Gregory C. Andon
President

FAQs with:

Karen
Silagyi

Product Manager



Are Gums Organic?

As consumer demand for organic food grows, product developers frequently seek texture and stabilization solutions that comply with organic regulations. TIC Gums offers a portfolio of organic gums to meet a wide range of formulation and organic labeling requirements.

In addition to single-ingredient organic gums such as organic guar, organic locust bean gum, organic inulin and organic gum acacia, the Gum Gurus® at TIC Gums have developed a variety of organic certified stabilizing systems. TICOrganic® Saladizer® 100 stabilizes emulsions in 100% organic salad dressings; Ticaloid® OG JB adds viscosity and mouthcoating to organic fruit juices; and Ticaloid® 1023 T OG improves dough strength and flexibility while helping maintain moisture throughout the shelf life of organic bakery products.

► For more on TIC Gums' certified organic offerings, visit www.ticgums.com/organic5

Coming Events

May

ADS Technical Meeting | San Antonio, TX

TIA Annual Convention | Las Vegas, NV

Northern California IFT | Pleasanton, CA

Northeast IFT | Worcester, MA

Lake Erie IFT | Solon, OH

IFDA: Milk and Cultured Dairy | Minneapolis, MN

July

IFT | Chicago, IL

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