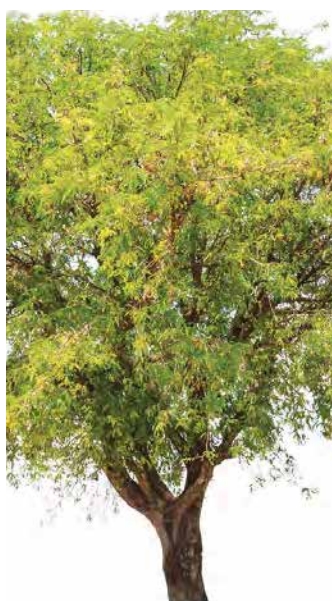


Beverages

The fruit of the Tamarind tree is a popular ingredient in soft drinks, jams, desserts, curry, sweets etc in many countries such as Mexico and India. Tamarind gum is purified from the seeds of the fruit and has been used in food applications in Japan under the Glyloid brand for 50 years.



Property	Functionality	Applications
Mouthfeel	Delivers a rich, smooth, natural mouthfeel.	Improves mouthfeel in a wide range of beverages especially reduced calorie beverages. In blind tests products with Glyloid were strongly preferred to the same product without Glyloid.
Viscosity	Newtonian fluid so viscosity is independent of shear rate.	Improves pour and dispersion in the mouth.
Stability	Acid, salt, shear and heat resistant.	Stable in low pH and high heat treated beverages.
Suspension	Raises the viscosity and also attaches to the surface of dispersed particles improving their stability. Glyloid has a superior ability to stabilize the suspension of pulp than that of other polysaccharides.	Suspends pulp in regular juices, concentrates, juice blends and reduced calorie juices.

Information in this bulletin is believed to be accurate and is offered in good faith. However, we cannot assume any guarantee against patent infringement, liabilities or risk involved from the use of this information.

Dressings & Sauces

The fruit of the Tamarind tree is a popular ingredient in soft drinks, jams, desserts, curry, sweets etc in many countries such as Mexico and India. Tamarind gum is purified from the seeds of the fruit and has been used in food applications in Japan under the Glyloid brand for 50 years.



Property	Functionality	Applications
Mouthfeel	Delivers a rich 'melt in the mouth' impact especially in reduced fat products.	Improves mouthfeel in sauces and dressings. In blind tests by an independent expert sensory group products with Glyloid were strongly preferred to the same product without Glyloid.
Rheology	Newtonian fluid so viscosity is independent of shear rate.	Improves pour, cling and dispersion in the mouth without the gummy / sticky texture often associated with hydrocolloids.
Stability	Acid, salt and heat resistant.	Stable in low pH dressings.
Emulsification	Decreases size of oil droplets and stabilizes the emulsion.	Clean label replacement of PGA in Dressings.

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