

GLYLOID®

Tamarind Seed Gum



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Discover GLYLOID, also known as Tamarind Seed Gum, a unique ingredient that elevates stability and creates a 'melt in the mouth' sensory experience in a wide range of food products. With a history of over 60 years of successful use in Japan, GLYLOID is considered a 'clean ingredient,' meeting the demands of modern consumers for natural and high-quality products. At Socius Ingredients, we're excited to introduce you to the remarkable benefits of integrating GLYLOID into your formulations.

Key Benefits of GLYLOID®

Natural Thickening Agent

GLYLOID acts as a natural thickener, enhancing the texture and mouthfeel of your food products.

From sauces to desserts, Tamarind Seed Gum ensures a smooth and uniform consistency that delights consumers.



Emulsification

Glyloid acts as a natural emulsifier and can help stabilize sauces and dressings without the need for ingredients such as PGA.



Enhanced Freeze-Thaw Stability

Experience superior freeze-thaw stability in frozen food products, reducing ice crystal growth and preserving taste and texture.



Clean Label Solution

With growing consumer demand for clean label products, Tamarind Seed Gum is the ideal solution. It's natural, non-GMO, and allergen-free, meeting the needs of health-conscious consumers.

Improved Stability

Say goodbye to product separation and syneresis! GLYLOID improves the stability of emulsions, plant-based yogurts and cream cheese - extending shelf life and maintaining product integrity over time.

Cost-Effective Solution

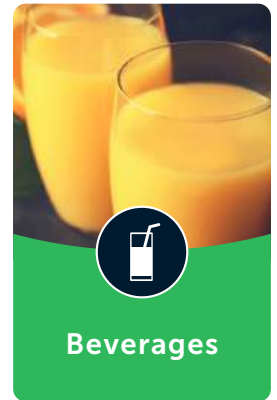
GLYLOID offers a cost-effective alternative to traditional thickeners and stabilizers, allowing you to achieve premium quality without compromising your budget.

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Application Versatility



Our team of experts is ready to collaborate with you to customize solutions that meet your specific product requirements and market demands



Quality Assurance: At Socius Ingredients, quality is our top priority.

Our Tamarind Seed Gum undergoes rigorous testing and quality assurance processes to ensure consistency, purity, and compliance with industry standards.

Get Started Today ➤

Ready to elevate your food products with the exceptional properties of GLYLOID? Contact us today to request samples, discuss your product needs, and explore how Tamarind Seed Gum can enhance your formulations.



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