



Texture modification

Univar provides a selection of texturizers that allow food technologists the capability of formulating products that meet taste, appearance, stability and preparation needs of customers. The texture of a food product is one of the key components to consumer satisfaction.

We represent an extensive portfolio of ingredients from the leading global suppliers, offering customers more options to achieve a successful reformulation. Our sales team and food specialists work directly with customers to share application experience that reduces the time necessary in developing new products.

*Fresh Ideas Start Here.*TM



Questions? Contact us!
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The selection of a hydrocolloid to modify texture requires consideration of final gel character and the properties of the food product (pH, ionic strength, acidity, temperature and a variety of processing conditions). This chart will support your efforts in characterizing the ingredient options. All gums come in a variety of granulation/mesh sizes to meet processing needs.

| Hydrocolloid | pH range | Solubility @ | | Effect of ions or salt on hydrated gum | Gel character | Acid stability in water | Functionality | Applications |
|--|----------|--------------|-------|--|---|---|---|---|
| | | 70°F | 150°F | | | | | |
| Satiagel™ alginates | 3.5 - 10 | Yes | Yes | Ca++ required for gel | Rigid / cuttable / cohesive / thixotropic | Gels at pH 3.5 with calcium present | Gelation and thickens, secondary emulsifier in beverages and in foam stability | Desserts, structured foods, bakery fillings, dressings |
| Aubygel™, Satiagum™, Satiagel™ Carrageenan | | | | | | | | |
| Kappa | 4 - 10 | No | Yes | K+ gels | Rigid / cuttable / cohesive / thixotropic | Solutions undergo hydrolysis at pH 3.5; gel is stable | Gelation, milk protein reactions, syneresis control, thickens | Ice cream, chocolate milk, meats, desserts, bakery, beverages, puddings |
| Iota | 4 - 10 | No | Yes | Ca++ gels | Rigid / cuttable / cohesive / thixotropic | Solutions undergo hydrolysis at pH 3.5; gel is stable | Gelation, milk protein reactions, syneresis control, thickens | Ice cream, chocolate milk, meats, desserts, bakery, beverages, puddings |
| Lambda | 4 - 10 | Yes | Yes | None | None (thickener) | Solutions undergo hydrolysis at pH 3.5; gel is stable | Gelation, milk protein reactions, syneresis control, thickens | Ice cream, chocolate milk, meats, desserts, bakery, beverages, puddings |
| CMC Walocel™ | 4 - 10 | Yes | Yes | Decreases viscosity | None | Stable at pH 7-9; < vis at pH 5; precipitates in milk (<pH 3, >6) | Thickens, suspends, film former | Syrups, dressing, sauces, batters, beverages, pet food |
| Guar gum | 4 - 10 | Yes | Yes | None | None | Gradual decline at pH 3.5 - 10 | Thickens, freeze thaw stability | Sauces, dressings, ice cream, bakery |
| Viscogum™ locust bean gum | 4 - 10 | No | Yes | None | None (gels with XG) | Stable at pH 5-8 | Moisture control, heat shock resistance | Cream cheese, ice cream |
| Methocel™ | 3 - 10 | Yes | No | None | Varies with grade | Stable in acid conditions | Creaminess, foam stability, freeze thaw stability, flavor encapsulation, thermal gelation, fiber source | Baking, toppings, sauces, beverages, extruded foods, prepared foods, vegetarian |
| Unipectin™ pectin | 2 - 7 | No | Yes | Ca++ required for LM3 | Rigid / cuttable / cohesive / thixotropic | Stable gels formed | Gelation, thickens, protein stabilization, mouthfeel | Jelly, jams, beverages, acid milk drinks, confections |
| Satiaxane™ xanthan gum | 1 - 13 | Yes | Yes | None | None (gels with locust bean gum) | Precipitation in milk (pH < 4.5) | Thickens, suspends, emulsion stability, freeze thaw stability, syneresis control | Bakery, dressings, sauces, frozen foods, beverages |
| Wellence™ | 3 - 10 | Yes | No | None | Varies with grade | Varies with grade | Creaminess, foam stability, freeze thaw stability, flavor encapsulation, thermal gelation, fiber source, gluten free baking | Baking, toppings, sauces, beverages, extruded foods, prepared foods, vegetarian |
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