



B.C.H. America, Inc.

- Since 1997

Gums Portfolio

CMC

Properties: White to off-white crystalline powder

Purpose: Suspending agent, stabilizer, film former, thickening agent

Where Used: Frozen dough, tortillas, gluten free bread and cakes, fried dough, cookies

Guar

Properties: Yellowish-white powder, dispersible in hot or cold water, odorless

Purpose: Emulsifier, firming agent, formulation aid, stabilizer, thickener

Where Used: Baked goods, baking mixes, beverages, cereals (breakfast), cheese, dairy analogs, fats, gravies, ice cream, jams, jellies, milk products, oils, sauces, soup mixes, soups, sweet sauces, syrups, toppings, vegetable juices, vegetables (processed)

MCC

Properties: Fine, white or almost white, odorless, free flowing crystalline powder

Purpose: Thickening agent, stabilizer, binding agent, anti-caking agent, bulking agent

Where Used: Food, beverages, bakery dough, bakery glaze, frozen desserts, whipped toppings, chocolate milk, cheese, ice cream, dressing, sauces, dips, soups, fried foods, tablets, cosmetics, pharmaceuticals

Xanthan

Properties: Cream colored powder

Purpose: Binder, bodying agent, emulsifier, extender, foam stabilizer, stabilizer, suspending agent, thickener

Where Used: Baked goods, batter or breading mixes, beverages, chili (canned), chili with beans (canned), desserts, fish pates, gravies, jams, jellies, meat pates, milk products, pizza topping mixes, poultry, salad dressings, salads (meat), sauces, sauces (meat), stews (canned or frozen)