

<http://www.chinagelling.com>



Gellan Gum As Stabilizer

Liquid, nutritionally complete formulas are disclosed with improved physical stability. The nutritionally complete formulas are pourable, yet are able to hold minerals, insoluble fiber and flavoring agents such as cocoa powder in suspension without the formation of sediment that is not readily redispersible. The invention comprises the use of Gellan gum at a concentration of between 10-500 parts per million. Although Gellan gum alone is sufficient, the nutritionally complete formula may also comprise other stabilizers such as carrageen and/or carboxymethyl cellulose.