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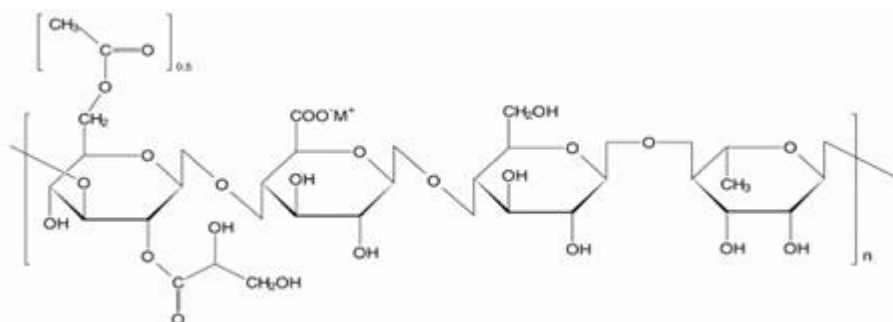
Gellan Gum

Gellan Gum (E418) is a kind of extra cellular polysaccharide excreted by microorganism *Pseudomonas elodea*. It is a linear structure with a repeating unit of tetrasaccharide. As the emulsifier, suspending agent, thickener, stabilizer, gelling agent, tissue culture medium, film former and lubricant, gellan gum has been widely applied in over 20 fields, such as food, cosmetics, detergent, ceramics, petroleum exploration and coating for chemical industry. Compared with other colloids, Gellan Gum has many peculiar advantages:

- 1、 Low dosage;
- 2、 Excellent thermal and acid stability;
- 3、 Good taste-releasing ability;
- 4、 High transparency;
- 5、 Adjustable gel elasticity and rigidity;
- 6、 Good combinability.

Type

The Gellan gum has two types, the high acyl and low acyl type, the specific difference is as follows:



High Acyl Gellan Gum

High acyl gellan gum can form soft, very elastic, non-brittle gels