

<http://www.chinagelling.com>



Gelling Agent

Gellan Gum is widely applied in the jelly processing as the gelling agent, compared with sodium alginate, agar, gelatin and carrageenan, the jelly produced by the jelly powder which is prepared by the Gellan gum, has an excellent transparency, brittle and slippery taste, it can produce a series of jellies from brittleness to elasticity, which will not be dissolved in the summer and has a good shrink resistance. In addition, it has a low consumption and convenient in processing.

Gellan Gum can be used in processing of Multi-layer jelly, brittle jelly, elastic jelly and refined jelly.