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Thickener

Gellan gum can be widely applied in the dairy product, ice cream as thickness.

Ice Cream



Ice Cream

Gellan gum is applied in ice cream as the stabilizer, using a very little amount of Gellan gum can improve its shape retention, the effect will be better if the Gellan gum is used together with other stabilizers. Generally, the using level is 0.1%~0.2%. The combination of Gellan gum and other gums can be applied in the manufacture of many products as Sorbet, pudding ice cream, high grade ice cream, Chocolate milk shake and fruity flavor milk shake.

Dairy Products



Dairy Products

Gellan gum can directly carry on hydration in the milk when heated to 75 °C ; it can be applied in the dairy products to take the place of carrageenan, gelatin, sodium alginate, pectin and carboxymethyl cellulose. Gellan gum has the good heat resistance and can improve the product quality, in the acid dairy products, e.g. yoghurt, fermented sour cream or directly acidified milk gel, the combination of Gellan gum, CMC and guar gum can prevent the deposition of milk protein and increase the stability of the product.