

# Gellan Gum LAG

Cat. No. GEA-494

Lot. No. (See product label)



## Product Name

Gellan Gum LAG

## Product Overview

Gellan Gum LAG is a kind of low acyl gellan gum with very good solubility and high gel strength. The gels formed by this type of gellan gum is clear or transparent type with brittle texture. Due to special production technics, this type of gellan gum has excellent performance when combined with Carrageenan and Konjac Gum. Gellan Gum LAG is widely applied in Jelles, Jams, Desserts/Pie Filling, Meat Products and Solid Air-Fresheners. By applying gellan gum in jelles and Solid Air-Fresheners instead of Carrageenan, the water-out problem could be avoided. CAS NO. 71010-52-1.

Features: 1. Excellent Acid/Heat Stability; 2. Clear Gels and Brittle Texture; 3. Heat Irreversible; 4. Outstanding Flavor Release; 5. Good Moisture Stability.

## Description

Typical Dosage of Gellan Gum LAG: Regular recommended dosage is 0.4%-0.6%. Blending with other hydrocolloids is advised to increase the performance. It has very good compound advantage when applied with Carrageenan. Dispersion and Dissolution: To disperse Gellan Gum LAG without lumps. Premix the powder with the other dry ingredients and pour the preparation into the liquid under efficient stirring. Continue stirring to obtain a complete dispersion or disperse it in a non-solvent medium (oil or other). The dissolution of the product depends on the medium and the process: it is improved by heat treatment (time, temperature), shear stress (stirrer, homogenizer). A complete dissolution can be rapidly obtained by boiling for 5-10 min or at around 85-90 centigrade for 20-30 min with sequestrants.

## Purity

85%-108%

## Notes

Main specifications:

Assay (CO<sub>2</sub> Yielding): 3.3%-6.8%; Total Nitrogen: 3% max; Loss on Drying: 15% max; Transmittance (0.5% solution): 85% min; Gel Strength (0.5% solution): 1000 g/cm<sup>2</sup> min; pH (1% solution): 5.5-7.5; Suspension Test (0.015% solution): Pass; Feeder Culture: Soy Protein (Pea Protein Optional).

## Storage

Stored in cool and dry place with good sealing.

## Stability

Stable for 24 months.

**FOR RESEARCH OR FURTHER MANUFACTURING USE ONLY**