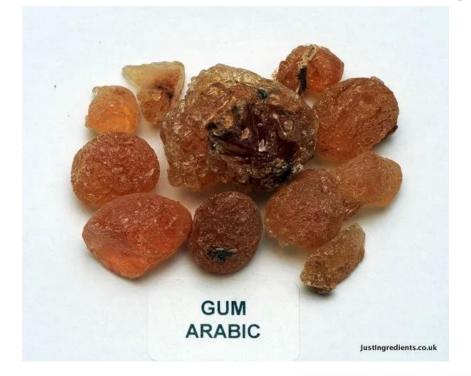


## **Gums for Food**

- Presentation by
- Primary Information Services
- www.primaryinfo.com
- mailto:primaryinfo@gmail.com



### **Gums Arabic**



acacia gum (gum arabic) is used as a stabilizer in beverages Gums are used in the food industry for their thickening, stabilizing and emulsifying functionalities.

**Gums Arabic How to Manufacture** data base **Gums and Stabilizers - Food Industry Ingredients** (Hydrocolloids)

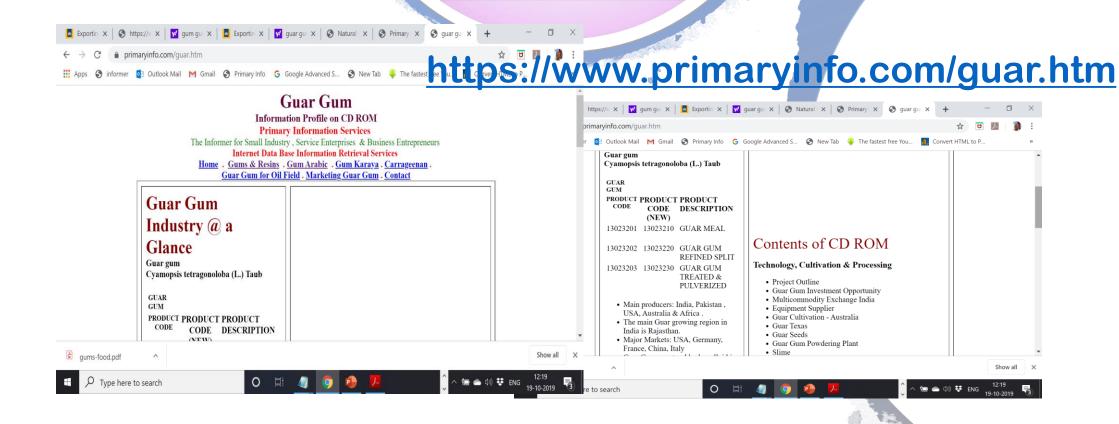
## **Guar Gum**

How to Manufacture
Gums and Stabilizers - Food
Industry Ingredients
(Hydrocolloids)



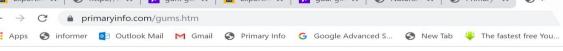


# Guar Gum data base





# **Gums for Food** Many data bases https://www.primaryinfo.com/gums.htm https://wxx| v gum gu x | v guar gu x v v Natural x v v Primary x v v r



### **Gums & Resins**

Information on CD ROM 50 MB of Contents

### The Informer

### **Primary Information Services**

for Small Industry, Service Enterprises & Business Entrepreneurs

Home . Gum Arabic. GumKaraya. Pectin .Xanthan . Carrageenan. Carmine . Benzoin Petroleum Resins, Alkyd-Resins, Hydrocolloids, Gum Ghatti, Anima Glue, Gum-Rosin, Gilsonite, Contaci

### Content Headlines on CD ROM

### **Market Overview** Market for Gum Arabic Europe Market for Gums & Resins

Natural Ingredients in demand The Food Additives

Specialty Raw Materials World Starch Market **Technical Notes** 

Gums are defined as polymeric material that can be dissolved or dispersed in water to give a thickening and gelling effect. These are colloidal in nature and referred as hydrophilic colloids or hydrocolloids.

Resins are solid or semi-solid materials, usually a complex mixture of organic compounds called terpenes, which are insoluble in water but soluble in certain organic solvents...

### **More Product Categories**

Seaweed Seaweed Culture Food Ingredients for Industrial use - Vegetables Saps & Extracts

### **Modified Starches**

Technical notes, Specifications

Show all



# **Exporting Gums for Food**

- Buyer Requirement
- Quality Parameters
- Labelling requirements
- Packaging requirements

**Buyers generally prefer** a light colour and minimal odour for gums with applications as thickeners, stabilisers and emulsifiers. If the gum is light in colour and has a minimal odour, it doesn't affect theappearance of the food or drinks they produce. **Buyers often prefer to** use other ingredients to change colour or odour if necessary.

## Gums for Food Market **Entry**

Gums and Stabilizers - Foodequires know-how and high Industry ungredients

Entry to some redients

For many gums, a cost-efficient, reliable production requires large investments in human resources (for training in labour sk and actual labour) and of capital (millions of euros). For example locust bean gum (LBG) production requires investing in plantations, which is demanding in terms of both human resources (skilled labour) and finance. Moreover, some tree

species need several years to mature and become productive Finally, processing facilities need to have a large capacity to

supply the large buyers, advanced technology for extraction high food safety management standards. Without a long-teri Ioan, investments in technology and human resources are o

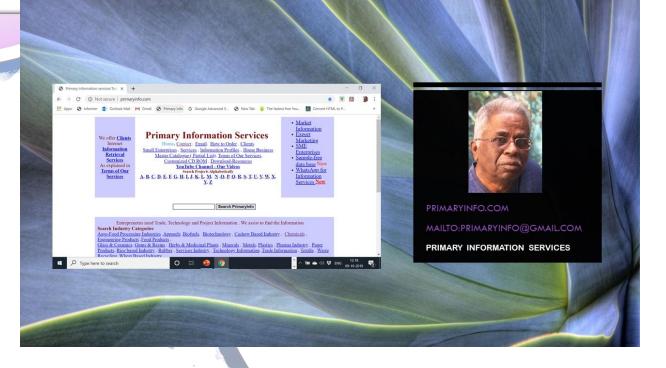
feasible for large, financially strong companies. Molinos

edocic a good example of a Peruvian company that

# 

## **Gums for Food**

- Presentation by
- Primary Information Services
- www.primaryinfo.com
- mailto:primaryinfo@gmail.com



# Primary Information Services

WWW.PRIMARYINFO.COM MAILTO:PRIMARYINFO@GMAIL.COM

