



FOOD
INGREDIENTS

BAKING &
CEREALS

BEVERAGES

CANDY &
CONFECTIONERY

DAIRY

MEAT PRODUCTS

OTHER PROCESSED
FOODS

SNACK FOODS

NOVAXAN™ XANTHAN GUM

SALAD DRESSINGS

NOVAXAN™ XANTHAN GUM is widely accepted as the principal stabilizer in salad dressings due to its superior properties in acidic systems. It is a natural polysaccharide that provides important functionality in both pourable and spoonable full-fat, no-fat, low-fat, and carb-friendly dressing applications.

In reduced-fat and fat-free applications, xanthan gum, along with other ingredients, can replace some of the thickness and body that is lost when the fat is removed. Due to its unique molecular structure, NovaXan xanthan gum is able to perform as a long-lasting, highly effective stabilizer that will help maintain homogeneity in your products throughout the extended shelf life expected of today's commercial dressings.

KEY BENEFITS

- **Extremely effective emulsion stabilizer—prevents separation and breakdown in creamy dressings**
- **Excellent long-term stability in high acid and high salt formulations**
- **Provides excellent suspension of spices and particulates**
- **Allows flow characteristics to be tailored for ease of delivery from portion packs**
- **Provides creamy texture, clean mouthfeel, and good flavor release with minimal flavor masking**
- **Adds thickness and body in reduced-fat dressing systems**

NovaXan™
For clear results

KEY FEATURES

- High viscosity at low concentrations—a very efficient thickener
- Pseudoplastic flow behavior facilitates mixing, pumping, filling, and pouring
- Shear resistant—no loss of functionality during processing and packaging
- Highly resistant to enzymes, which may be present in other ingredients
- Interacts constructively with other thickening and emulsifying ingredients (modified food starch, egg products, cellulosic ingredients)
- Synergistic with other galactomannans (guar gum, locust bean gum, tara gum)—may allow for reduced-cost blends for shorter shelf-life applications
- Hydrates rapidly and effectively in dry-mix formulations



For customers around the world, ADM draws on its resources—its people, products, and market perspective—to help them meet today's consumer demands and envision tomorrow's needs.
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www.admworld.com

800-637-5843

specialtyingredients@admworld.com

NOVAXAN™ XANTHAN GUM

RECOMMENDED PRODUCTS AND TYPICAL USE LEVELS

<i>Salad Dressing Type</i>	<i>Recommended Product</i>	<i>Typical Use Level</i>
Full-Fat Pourable	NovaXan™ 80 xanthan gum	0.10%-0.30%
Reduced-Fat Pourable	NovaXan 80 xanthan gum	0.25%-0.50%
Fat-Free Pourable	NovaXan 80 xanthan gum	0.35%-0.75%
Separating Dressings	NovaXan 80 xanthan gum	0.05%-0.10%
Spoonable Dressings	NovaXan 80 xanthan gum	0.20%-0.80%
Dry-Mix Dressings	NovaXan 200 xanthan gum	0.10%-0.50%

RANCH DRESSING

<u>INGREDIENTS</u>	<u>%</u>
<i>ADM Soybean Oil</i>	40.00
Water	37.65
Egg Yolks, frozen, salted	5.88
Vinegar (10% acetic acid)	5.75
Sugar	3.15
Non-Fat Buttermilk Powder	1.50
Salt	1.12
Sour Cream Powder	1.00
<i>ADM Clintose® CR10 Maltodextrin</i>	0.80
Onion Powder	0.65
Modified Food Starch (waxy maize)	0.45
Garlic Powder	0.45
<i>ADM Lactic Acid, 88%</i>	0.44
Lemon Juice, single strength	0.40
Monosodium Glutamate (MSG)	0.25
<i>NovaXan 80 Xanthan Gum</i>	0.22
Basil, dried	0.10
Potassium Sorbate	0.10
Pepper, ground	0.05
Chives, dried	0.03
EDTA	0.01
	100.00%

PROCEDURE

1. Combine NovaXan xanthan gum, sugar, and non-fat buttermilk powder.
2. Add to water using high shear, and mix for 5-10 minutes until no lumps are seen and mixture is thick.
3. Add modified food starch, and mix another 5 minutes.
4. Add vinegar, lactic acid, lemon juice, and egg yolks, mixing well after each addition.
5. Add oil in a steady stream, blending well.
6. Blend salt, sour cream powder, onion, garlic, MSG, potassium sorbate, and EDTA together, and add to dressing, mixing until well dispersed.
7. Mill the dressing using a colloid mill set at an appropriate gap setting.
8. Add remaining spices, and blend well.
9. Package dressing.

CREAMY ITALIAN DRESSING

<u>INGREDIENTS</u>	<u>%</u>
<i>ADM Soybean Oil</i>	40.00
Water	33.04
Vinegar (10% acetic acid)	14.48
Sugar	3.00
Minced Garlic in Oil	2.50
Salt	2.43
Grated Parmesan Cheese	2.25
Egg Yolk, frozen, salted	0.67
Minced Onion, dried	0.50
Garlic Powder	0.50
<i>NovaXan 80 Xanthan Gum</i>	0.30
Oregano, dried	0.10
Red Chili Pepper Flakes, dried	0.10
Parsley Flakes, dried	0.07
Potassium Sorbate	0.05
EDTA	0.01
	100.00%

PROCEDURE

1. Combine NovaXan xanthan gum and sugar. Add to water using high shear, and mix for 5-10 minutes until no lumps are seen and mixture is thick.
2. Add vinegar and lemon juice, mixing well.
3. Add egg yolk, and blend well.
4. Add oil in a steady stream, blending well.
5. Blend salt, garlic, potassium sorbate, and EDTA together, and add to dressing, mixing until well dispersed.
6. Mill the dressing using a colloid mill set at an appropriate gap setting.
7. Add remaining spices, and blend well.
8. Package dressing.

ADM Specialty Food Ingredients · Box 1470 · Decatur, Illinois 62525



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