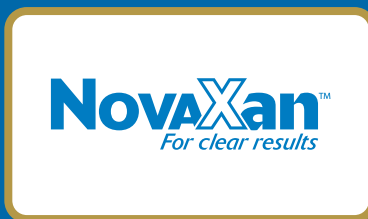




NOVAXAN™ XANTHAN GUM



FOOD
INGREDIENTS

BAKING &
CEREALS

BEVERAGES

CANDY &
CONFECTIONERY

DAIRY

MEAT PRODUCTS

OTHER
PROCESSED
FOODS

SNACK FOODS

PROCESSED FOODS

NOVAXAN™ XANTHAN GUM is widely accepted as a multifunctional stabilizer in processed foods due to its ability to perform beyond the limits of many other hydrocolloids. It is a natural, high molecular weight polysaccharide that provides stabilization, suspension, and thickness in the finished product.

In the production setting, the “shear-thinning” rheology of NovaXan xanthan gum solutions allows for ease of mixing, processing, emulsification, and heat transfer without breakdown or loss of function. After the shear force is removed, the viscosity immediately returns to its original level, so particulates are sus-

pending, oil droplets remain separate, and the product remains stable.

The unique molecular structure of NovaXan xanthan gum allows it 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 processed foods.

NovaXan xanthan gum adds thickness, body, and mouthfeel to reduced-calorie, reduced-fat, and non-fat applications. It provides creamy texture, clean mouthfeel, and good flavor release with minimal flavor masking.

The use of NovaXan xanthan gum in processed food formulations allows the developer to tailor the finished product attributes to meet quality and consumer expectations. The ease of use, flexibility, and cost effectiveness of NovaXan xanthan gum make it a natural choice in quality processed food products.

KEY BENEFITS

- Extremely effective emulsion stabilizer—prevents separation and breakdown
- Excellent long-term stability in high acid and high salt formulations
- Provides excellent suspension of particulates and spices
- Modifies flow of retorted products such as soups, sauces, and gravies to enhance creaminess, suspend particulates, and provide stability
- Controls moisture migration and ice crystal formation in frozen foods, resulting in a higher-quality reheated product
- Maintains batter viscosity in coatings for more consistent pickup and improved adhesion

KEY FEATURES

- High viscosity at low concentrations—a very efficient thickener
- Pseudoplastic flow behavior facilitates mixing, pumping, filling, and pouring
- Shear and heat resistant—no loss of functionality during processing and packaging
- Highly resistant to enzymes that may be present in other ingredients
- Synergistic with other galactomannans (guar gum, locust bean gum, tara gum)—may allow for reduced-cost blends



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.

RESOURCEFUL BY NATURE™

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NOVAXAN™ XANTHAN GUM

RECOMMENDED PRODUCTS AND TYPICAL USE LEVELS

<i>Application</i>	<i>Typical Use Level</i>	<i>Benefits</i>
Retorted Products	0.1%-0.5%	Heat/acid/salt stability Improved emulsion stability Improved cling Reduces occurrence of "fat cap"
Frozen Foods	0.1%-0.7%	Partial starch replacer (improves flavor release, reduces flavor masking) Freeze-thaw stability Improved production tolerance
Batters/Breadings	0.05%-0.20%	Consistent batter pickup Enzyme stability Improved cling
Reduced-Fat/ Reduced-Calorie Products	0.10% - 0.50%	Partial fat replacer (in a system of ingredients) Partial starch replacer (alone or with other ingredients) Improves eating quality of finished goods

NOVAXAN™ XANTHAN GUM is just one example of the broad line of high-quality ADM products and ingredients available to the food and food service industries. ADM provides many natural ingredients and foods that can be conveniently served or added to other foods. ADM Specialty Food Ingredients is focused on meeting your needs and helping make your foods and food applications the best possible. At ADM, we are committed to providing solutions for the future and providing value for you.

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