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Tara Gum



Natural plant source food ingredient

Tara gum is a natural plant source gum, obtained by grinding the endosperm of the seeds of *Caesalpinia spinosa*, of the Leguminosae family. Tara gum, also called Peruvian carob.

Chemically, Tara gum is formed by monomers of Galactosa and Manosa, it is a galactomannan of high molecular weight. Its properties are intermediate between those of Locust Bean Gum and Guar Gum. Tara Gum is extracted from the Tara Seed, milled and sieved to obtain Tara Gum Powder. It is a neutral colored powder, odorless, tasteless, and very stable at room temperature. Its composition and structure make it highly viscous at low concentrations compared to other gums.

Tara Gum is approved in the Canadian Market.

Properties:

- Highly hydrophilic, retains large amount of water
- Provides an excellent texture and consistency in a wide range of food applications
- Neutral polysaccharide, which is practically unchanged by electrolytes
- Stable at pH > 3
- High freeze and thaw stability
- Synergistic effect with other hydrocolloids (carrageenan, xanthan gum and agar)
- Reduce gel syneresis with improved mechanical properties.
- Soluble in hot water and partially soluble in cold water.

Applications:

Ice Cream
Frozen Desserts
Meat Based Products
Sausages
Dairy Products
Bakery
Beverage
Gravies

Jams and Jellies
Dressings
Condiments
Sauces
Gluten Free Products
Non-GM Products
Low Sodium Products



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