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Gums and Stabilisers for the Food Industry 9 Gums and Stabilisers for the Food Industry 9 Edited by Peter A. Williams North East Wales Institute, Wrexham, UK Glyn O. Phillips Newtech Innovation Centre, Wrexham, UK THE ROYAL CHEMISTRY Information Services

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As an important food additive, hydrocolloids are finding increasing applications in several food products as thickening and gelling agents. The thickening effects are mainly provided by carboxymethyl cellulose, methyl cellulose and hydroxypropylmethyl cellulose, guar gum, locust bean gum, tara gum, konjac maanan, gum tragacanth, gum ghatti and ...

Hydrocolloids as thickening and gelling agents in food: a

Xanthan gum is an excellent emulsion stabilizer in salad dressings and sauces. In bakery fillings, the gum prevents water migration from the filling to the pastry due to its water-binding property. It appears to inhibit starch retrogradation and improves shelf life of the finished product.