

TIC Gums

For dairy products, taste, texture and flavor are everything. As dairy manufacturers continue to expand their product lines and boost their own production efficiency, they are seeking out ingredient suppliers to help them meet their increasingly complex needs. Having worked with dairy processors for years, TIC Gums has regularly developed and adapted products designed for dairy applications. Most recently, TIC Gums rolled out several new products in their successful line of TIC Pretested® Dairyblend stabilizers. Tested in TIC Gums' state-of-the-art dairy pilot plant, a variety of Dairyblend gum systems have been introduced over the past year.

Low-fat Ice Cream: Anticipating this rise in production and recognizing that the battle for sales of low-fat ice cream ultimately hinges on taste and mouthfeel, TIC Gums recently developed a new stabilizer, **TIC Pretested® Dairyblend IC EZ Churn**. Designed for low-fat ice cream applications, Dairyblend IC EZ Churn is a blend of emulsifiers and hydrocolloids that allows for the smooth, creamy texture and taste associated with regular ice cream and a hallmark of the newer "churned" ice creams on the market today. This dairy stabilizer system can also be used to reduce the amount of more expensive dairy ingredients.

Drinkable Yogurt and Smoothies: Designed for single-step processing, **TIC Pretested® Dairyblend YG Drink SP** provides the smooth, creamy texture and mouthfeel associated with top-quality drinkable yogurts and allows for superior flavor release. Users also are able to adjust the viscosity for thicker beverages that are in demand right now. "This stabilizer was designed to create the slightly heavier-bodied drinkable yogurt that is out there on the market," explains Jeremy Higley, TIC Gums food scientist. TIC Pretested Dairyblend YG Drink SP is a gelatin-free product.



TIC GUMS
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Fiber Rich Yogurt: To meet the needs of yogurt makers who are developing products with a healthier image, TIC Gums recently developed a stabilizer system called **TIC Pretested® Dairyblend YG FB3**. By using Dairyblend YG FB3, a manufacturer can include higher amounts of soluble dietary fiber without sacrificing the smooth and creamy texture consumers expect.

Cheese Dips: With the popularity of snacking continuing to rise, manufacturers of cheese-based dips are looking for ways to improve the mouthfeel and appearance of their products. **TIC Pretested® Dairyblend CD-10** adds creaminess to cheese dips and allows for a smooth, "short" texture and clean

taste. The synergistic balance of gums in this blend eliminates the excess stringiness that can be associated with cheese dips, resulting in an easier-to-spread product. The innovative gum system can be incorporated into many types of formulations, including flavored, multi-ingredient and reduced-fat varieties that continue to penetrate the marketplace, without any changes in texture or taste. Meanwhile, because the gum imparts body and creaminess, manufacturers may be able to reduce the levels of more costly dairy ingredients without sacrificing product quality.

To request samples visit ticgums.com or call 1-800-899-3953 for more information.