

TIC Gums

Creating Product Success Stories for More than a Century

For over 100 years, TIC Gums has been the trusted global source for stabilizers, texturizers, and advanced gum formulations. By providing food and beverage manufacturers with creative solutions backed by unparalleled customer support, we have given our clients a distinctive advantage over the competition.

Whatever the need, TIC Gums has the know-how to create product success stories. As the leader in advanced texture and stabilization solutions for the food industry, we offer a stable supply of texturizers, rigorous quality control programs, and unwavering focus on food safety and supply chain security.

Our Dairyblend stabilizers are cost-effective solutions to the specific challenges of dairy applications. Depending on the application and stabilizer selection, Dairyblend systems can be used to improve body and mouthfeel, control ice crystal formation, or replace ingredients like MSNF, sugar, or fat.

Two remarkable products in the TIC Gums portfolio serve to underscore our commitment to innovation and cutting-edge technology in the area of dairy foods.

The first is TICorganic® Agar 150-C FCC/NF, the latest addition to our comprehensive line of certified organic gums. This newest TICorganic gum is a high gel strength fine mesh extract from the Gelidium species of red seaweed with various applications, including improving the gelling properties of yogurt.

Third-party organic certification means the entire line of TICorganic gums



meets the stringent standards established by the U.S. Department of Agriculture (USDA). As a result, any yogurt or dairy company producing organic products does not have to rely on non-organic ingredients that could jeopardize organic claims.

Both TICorganic Agar RS-100 and TICorganic Agar 150-C FCC/NF is also high in fiber, another plus for health-conscious consumers.

Another high performing TIC Gums product is Dairyblend SC-NAT, a cost-effective, natural alternative to gelatins or starches. Sour cream products using Dairyblend SC-NAT withstand freezing and thawing without cracking, and enjoy

improved body and mouth feel, and controlled ice crystal formation.

Dairyblend SC-NAT can be used in traditional cultured sour cream as well as acid set, and in both standard (18% butterfat) and reduced fat (9%) sour creams. Lower usage levels deliver a thick, pourable product, while higher usage delivers a heavy bodied traditional sour cream.

Companies not only trust these products and the entire range of TIC Gums products and technologies, they also rely on the most knowledgeable food scientists in the business. Known as the Gum Gurus®, our team stands ready to help create or improve a product, sometimes at a moment's notice. Our scientists are at the vanguard of food science and the emerging focus on texture – the least understood, yet most promising frontier for food and beverage makers.

Customer service, cutting-edge technologies, and an eye to future trends, combined with its commitment to excellence, have made TIC Gums synonymous with quality for more than a century.

TIC GUMS
We're your Gum Guru.®

