TIC Gums

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, TIC Gums has given customers a distinctive advantage over the competition -- whether that edge is increased fiber, fat replacement, or crunchier coatings.

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 an example of this: cost-effective solutions for the specific challenges of dairy applications. Dairyblend systems can be used to improve body and mouthfeel, control ice crystal formation, or replace ingredients like MSNF, sugar, or fat.

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

Dairyblend SC-ASC was invented to help food formulators manufacture a full-bodied texture for sour cream. This 100% hydrocolloid blend combines natural emulsifiers with traditional thickeners and gelling agents to convey high quality, stable sour cream products. **Dairyblend SC-ASC** is also an award-winner, earning the first annual Ingredients-Flavorings-Seasonings-Additives Innovation Award at the 2011 IDFA International Dairy Foods Show.

As TIC Gums food scientist Donna Klockeman, PhD, explains, "The power of **Dairyblend SC-ASC** revolves around its versatility. Whether you acid set or culture you sour cream in reduced fat or standard versions, you only need this one product."

Dairyblend MB C2, also was spotlighted at this year's International Dairy Show as we showed attendees how to build a better chocolate milk! This proprietary blend stabilizes chocolate milk during processing, keeping the cocoa and other solids suspended. It also adds viscosity and better "mouth coating" for regular and low fat products, creating a drink that remains in the consumers' mouth, painting it with chocolate flavor that results in a more satisfying experience. Thicker chocolate milk that remains on the palate is possible using **Dairyblend MB C2** and without any change to manufacturing processes.

Companies not only trust these solutions 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 our commitment to excellence, have made TIC Gums synonymous with quality for more than a century.