

Product Description

Product Name: **Rubber Tare**

Description:

Because of its high viscosity it is used in the food industry as a thickener and stabilizer in the preparation on juices, soups (powder and liquids), spices, mustard, ketchup, etc.

In bakery products it is used as a conditioner of the dough giving it softness, improves the texture and retains the moisture of the products. Extending the life of the products on the shelf.

On icecreams it acts as an efficient stabilizer preventing the formation of ice crystals and it also acts as a gel in the preparation of deserts and gelatines.

In meat products it prevents crystallization and syneresis it works as a water retention agent, it's heat stable, resisting freezing and melting, it's soluble in cold, it does not change the flavors giving an excellent flavor to the palate.

It is compatible with other gums, with which it has a synergistic action (Locust tree LBG, Guar Gum, zanthan gum etc.)

Presentation:

Powder Packing

In paper sacks with a polyethylene interior bag of 25kg