

Locust Bean Gum: Delicious Versatility

Locust bean gum has a long history as an effective stabilizer in various food applications. With a well-earned reputation as a trusted thickening agent that delivers exceptional results in foods like ice cream, yogurt, and cheeses, LBG combines reliability and versatility for manufacturers looking for delicious products and cost-effective ingredients. Enhanced creamy mouthfeel for end consumers and improved freeze thaw stability for manufacturers are both primary characteristics that shine through when using Locust Bean Gum while formulating.

Trust Tilley's complete distribution services and technical expertise for a wide range of food ingredients, including a complete catalog of specialty hydrocolloids.

Product Highlights:

- **Packaging**

50-pound, poly-lined, paper bags.

- **Shelf-Life**

24 months when stored in a cool, dry environment.

- **Regulatory**

21 CFR - 184.1343. Locust Bean Gum is GRAS and approved for general use in food products.

- **Technical Service**

Technical Service: For assistance with this or any product, please contact our technical service representatives at 1-800-628-3166.

Learn how Tilley Distribution can play a role in your company's success. Contact us at: orders@tilleydistribution.com



	Feature	Grade	Combine with
Ice Cream	<ul style="list-style-type: none"> • Inhibits ice crystal formation • Exceptionally high water absorption • Tasteless, no flavor masking properties 	LBG HG/LS	Kappa Carrageenan or CMC-Na Guar Gum Sodium Alginate
Sherbets	<ul style="list-style-type: none"> • Prevent ice crystal formation • High degree stabilization • High heat shock resistance 	LBG HG	Kappa Carrageenan Pectin Guar Gum
Cheese Products	<ul style="list-style-type: none"> • Speeds up coagulation • Increases the yield of curd solids • Makes curd separation and removal easier • Improves spreadability 	LBG M/200	Guar Gum
Meat Products	<ul style="list-style-type: none"> • Binding and stabilizer agent • Improves sliceability of the meat blended with k-carrageenan 	LBG HG or STANDARD	Kappa Carrageenan Xanthan Gum
Bakery	<ul style="list-style-type: none"> • Improves water-holding characteristics of dough • Improve texture and softness • Provides firmer texture, improving sliceability 	LBG HG	Guar Gum
Dressings	<ul style="list-style-type: none"> • Thickener 	LBG HG	Guar Gum Xanthan Gum
Restructured Foods	<ul style="list-style-type: none"> • Binding agent • High water retention • Improves sliceability 	LBG HG	Kappa Carrageenan Xanthan Gum

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