



SO-TEXT Texture Ingredients & Systems

so-text™ Texture Ingredients & Systems

Description

SO-TEXT offers a range of ingredients and systems to deliver the texture you require for your application. This range includes standard hydrocolloids as well as innovative and unique ingredients that can deliver improved texture or significantly lower costs in use.

Product Range

Queso	Texture for Cheese	CS53000
Crema	Tailored Viscosity & Mouthfeel for Creamers	CR66000
Bebida	Tailored Viscosity & Mouthfeel for Beverages	BV60000
Carne	Meat Stabilization Systems	MS70200
Solo & THixCream	Fat Replacement Technology	FR65000
Gelato & ICon	Ice Cream Stabilization Systems	IC80000
THixDeli	Texture for Sauces & Mayonnaise	SD61000
THixBrix	Texture for Fruit Preparations	FP62000
DeliBake	Texture for Bakery	BK63000
Suspend Force	Suspension Technology	ST64000
Kappa Carrageenan		KC11000
Iota Carrageenan		IC11000
Locust Bean Gum		LB15000
Xanthan Gum		XG12000
Guar Gum		GG14000
Functional Blends		

Product Characteristics

The SO-TEXT systems listed above have been designed for the applications mentioned. However each process and end product can demand slightly different properties for optimum performance. Our technologists can fine tune any of these systems to deliver the functionality you desire in a cost effective manner.

Kosher

Most SO-TEXT products are Kosher approved. Check specific product for confirmation.

Allergens

None

Packaging

SO-TEXT products:

1. 25kg multiwall polyethylene lined paper sacks. (55.115 lbs)
2. Supersacks up to 1 metric tonne (2,204.62 lbs)

Other sizes available on request.

Storage & Handling

Shelf life is two years from date of manufacture.

Temperatures below 75°F will extend the storage life. Stock should be used in rotation.

To maintain best quality, store at 40°F to 55°F.

Quality Assurance

All products are from approved manufacturers that enforce strict quality control procedures.

