



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 ISI and 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.

Storage and 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 ISI product, please contact our technical service representatives at 1-800-628-3166.

	Feature	Grade	Combine with
Ice Cream	Inhibits ice crystal formation	LBG HG/LS	Kappa Carrageenan or CMC-Na Guar Gum Sodium Alginate
	Exceptionally high water absorption		
	Tasteless, no flavor masking properties		
Sherbets	Prevent ice crystal formation	LBG HG	Kappa Carrageenan Pectin Guar Gum
	High degree stabilization		
	High heat shock resistance		
Cheese Products	Speeds up coagulation	LBG M/200	Guar Gum
	Increases the yield of curd solids		
	Makes curd separation and removal easier		
	Improves spreadability		
Meat Products	Binding and stabilizer agent	LBG HG or STANDARD	Kappa Carrageenan Xanthan Gum
	Improves sliceability of the meat blended with k-carrageenan		
Bakery	Improves water-holding characteristics of dough	LBG HG	Guar Gum
	Improve texture and softness		
	Provides firmer texture, improving sliceability		
Dressings	Thickener	LBG HG	Guar Gum Xanthan Gum
Restructured Foods	Binding agent	LBG HG	Kappa Carrageenan Xanthan Gum
	High water retention		
	Improves sliceability		

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