

Hydrocolloids in Plant Based Milk		
Hydrocolloid	Function	Type
Carrageenan	Suspension & mouthfeel	Kappa and iota type
High acyl gellan	Fluid-gel suspension, clean mouthfeel	Usually in combination with LBG
Locust bean gum	Mouthfeel, creaminess	
Alternate Ingredients		
Tara	Mouthfeel, creaminess	
Gum acacia	Emulsification, mouthfeel	Senegal
Oat fiber	Suspension (?), mouthfeel	
Citrus fiber	Mouthfeel	
When using hydrocolloids in plant-based beverages, Nesha Zalesny advised to make sure the correct hydrocolloid level is used; ensure proper hydration and fill temperatures; and start with good-quality proteins.		