Hydrocolloids in Plant Based Milk

Function

Hydrocolloid

Carrageenan	Suspension & mountieer	карра апи юта туре
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	

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Type

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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.

SOURCE: NESHA ZALESNY, IMR INTERNATIONAL, NZALESNY@HYDROCOLLOID.COM/2020 CLEAN LABEL CONFERENCE