

Starch-based dressings separating or not meeting your shelf life?



We Have The Antidote. Meet Xanthan Gum ACM™

Xanthan Gum ACM™ is “Amylase Controlled Material” specifically co-manufactured by Colony Gums.

NO STARCH
DEGRADATION!

We are the first to set both a quantitative and qualitative specification to ensure safe limits that will not degrade your starch-based applications. By setting these limits we allow for the addition of other ingredients that may contain amylase and recommend process controls to ensure your starch-based dressings or Gluten-Free baked goods are not manipulated by the Alpha Amylase enzyme.

Each batch of our Xanthan Gum ACM goes through a AOAC-based quantitative test performed by an enzymatically accredited laboratory backed by a real-life starch-based qualitative degradation test also performed by an accredited outside lab.

We will work with you and recommend specific levels measured in “Ceralpha” units* and help you achieve the stability you deserve.

Please contact the customer service team at Colony Gums for additional information and/or samples at 1.877.220-5722.

**(one Ceralpha units = 1000 milliunits)*



COLONY GUMS
Hydrocolloid & Stabilizer Systems
A BRENNTAG GROUP COMPANY

Learn more/orders: Toll-Free 1.877.220.5722 • Ph 704.226.9666 • ColonyGums.com

