

# Guar Gum Replacers & Extenders

Application	TIC Gums Technology	Standard Usage Level	Functionality	Comments
Instant beverages	Ticaloid® GE 306	0.02–0.15%	Viscosity and mouth feel	Ticaloid® GE 306 is designed as an extender for guar gum in instant beverages. This blend of ingredients, still containing reduced amounts of guar, is cold water soluble and has comparable viscosity to 100% guar gum.
Bread, cake mix, bagels	Ticaloid® GR 5420	2-5 oz. per 100 lbs. flour	Shelf life, moisture control	Ticaloid® GR 5420 is a 100% replacement of guar gum in bakery mixes. Over the course of the product shelf life, key attributes like moisture retention and crumb structure remain. It also provides the the equivalent batter viscosity and dough texture of traditional guar.
Bread, cake mix, bagels	Ticaloid® LITE Powder	16 oz. per 100 lbs. of flour	Shelf life, moisture control	By replacing much of the guar with other gums, Ticaloid® LITE Powder provides excellent moisture retention in baked goods with a desirable crumb texture. It was developed and extensively tested for high fiber breads (study from AIB) used at 1-2% (based on flour) depending on gluten level.

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Bread, cake mix, bagels	Ticaloid® 451 “T” Powder	2-5 oz. per 100 lbs. of flour	Shelf life, moisture control	Ticaloid® 451 “T” Powder is an all natural blend of hydrocolloids (containing some guar) recommended for cakes, breads, and similar bakery products to improve texture, and mouth feel, increase volume and retain moisture.
Bread, cake mix, bagels	Ticaloid® Tortilla	4-8 oz. per 100 lbs. of flour	Machinability, moisture control, flexibility	Ticaloid® Tortilla is a blend of other gums used for both flour and corn tortillas. Additional water is needed for the formula; we recommend 5 parts of additional water for every 1 part of gum as more water will provide necessary moisture to the product.
Instant cereals, nutrition bars, and beverages	Ticaloid® GR 8700	0.1-3.0%	Viscosity and mouth feel	Ticaloid® GR 8700 is a 100% replacement for guar gum. It is a low viscosity solids builder, useful in film type applications. Some uses for dysphasia patient beverages are included.
Instant cereals, nutrition bars, and beverages	Ticaloid® GE 705	0.1-3.0%	Viscosity and mouth feel	Ticaloid® GE 705 is a guar gum extender that contains some guar gum and other gums to produce texture and stability similar or even superior to traditional guar. It is a low viscosity solids builder, useful in film type applications. Some uses for dysphasia patient beverages are included.

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