



XANTHAN GUM

We are excited to introduce Xanthan Gum to our line of products! Xanthan Gum is a natural and versatile ingredient, used in many applications. Derived from bacteria during the fermentation process of glucose, it can be used as a natural stabilizer or thickener, as well as an emulsifier.

Xanthan Gum is particularly helpful in Gluten Free cooking, as it replaces the binding properties of the wheat gluten in breads, pastas, and other flour based products.



Xanthan Gum is both hot water and cold water soluble, and therefore easily applied to your creations, and will not alter the colour, flavour, or aroma of your food.

Chef's Tip: Use Xanthan Gum in your pastries, as it prevents the 'weeping' of the fillings and keeps the crust crisp.

Xanthan Gum 06-60005 450 g