

<http://www.chinagelling.com>

Characteristic And Efficacy Of Gellan Gum

Characteristic	Efficacy
Form high qualified gel under low concentration of 0.05~0.25%	Gellan gum is an efficient gelling agent
High stability at high temperature and low pH value	Heating and sterilization has little effect on gel strength, acid gel has comparatively long shelf life
Gel formed by Na ⁺ and K ⁺ can renew after heating, while gel formed by Mg ²⁺ and Ca ²⁺ can not	Can produce reversible and irreversible gel
Retains excellent flavor releasing ability	Improve product quality
Can be used together with other gums like starch, mixture of xanthan gum/locust bean gum	Structure of gums formed by gellan gum can be transformed from brittle to elastic
Has good compatibility with other additives	Suitable in various formulation
pH 3.5~7.0 is the optimum gelling range	Acquire excellent gel and expected gel strength in acid or neutral food product formulation
Anti-aging function	keep corn starch from aging and being more sticky in stock
Do no cause enzymolysis easily	Provide flexibility for food processing, has good performance in microorganism medium and foliage culture medium