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Application

As a functional additive, Gellan gum has been broadly applied in the fields of food, cosmetics, detergent, ceramics, petroleum exploration and coating for chemical industry. It can mostly improve the quality of the products while reduce their cost.

Food: drinks, confectionery, jams, pectin jellies, fabricated foods, pet foods, icings and frostings, dairy products;

Medicine: eye drops, soft or hard capsule, coating;

Cosmetic: personal tending products, perfume;

Chemical industry: coating, gelling agents, toothpaste;

Agriculture: sustained-release fertilizer;

Others: microbiological media, tissue-culture media, photographic films.

Function	Application
Adhesiveness	Sugar frost, sugar coat
Paint filming ability	Saccade, candy
Emulsifier	Salad cream
Film forming ability	Synthetic casing
Clarifier	Wine
Foam stabilizer	Beer
Anti-graining agent	Frozen food, syrup
Stabilizer	Ice cream, salad cream
Thickener	Dairy food, fruit jam, sausage, stuffing