

# Stabilisation and mouthfeel

in beverages

## Benefits at a glance

### Dairy & alternative beverages – stabilisation of insoluble particles

Separation of insoluble particles and optical change is a common challenge for different types of beverages, which can be solved with gellan gum:

- Stabilisation of dairy and dairy alternative products
- A fluid-gel network **stabilises insoluble particles**
- No impact on beverage mouthfeel
- **Suitable for typical processing** like UHT and homogenisation

### Plant-based barista creams – foam improvement

Plant-based barista creams are specifically formulated to deliver stable and appealing foam in acidic coffee environments:

- Achieve a **fine pore structure** during frothing
- Maintain an attractive **appearance and foam stability** throughout consumption
- Enhance the **cohesiveness** between foam and liquid, resulting in a more visually appealing product

### Low-calorie beverages – mouthfeel improvement

Low-calorie beverages often lack the desirable **mouthfeel** typically provided by added sugars. This can be addressed by:

- Incorporating the no-calorie polyol ERYLITE® Erythritol
- Using small amounts of hydrocolloids to simulate bulk and provide a pleasant **thickening effect**
- Ensuring **transparent solutions** that maintain the optical appearance of the beverage



# Jungbunzlauer ingredients in function

- Xanthan Gum
- TayaGel® Gellan Gum
- ERYLITE® Erythritol

## Limitations in usage levels

### EU

- Xanthan Gum and Gellan Gum are group 1 additives and thus widely allowed to be used at quantum satis level
- Erythritol is approved as flavour enhancer in energy-reduced flavoured drinks or those with no added sugar, max. 1.6%
- It is recommended to check for eventual specific limitations applicable for some food categories of Regulation (EC) No 1333/2008

### USA

- The Food and Drug Administration (FDA) has affirmed xanthan gum (21 CFR § 172.695) and gellan gum (21 CFR §172.665) as food additives permitted for direct addition to food for human consumption
- Erythritol is classified as GRAS (Generally Recognized As Safe) by the FDA and permitted for use in food according to current Good Manufacturing Practices (GMP). Specific upper limits for erythritol applications in beverages include:
  - Less than 3.5% for reduced or low-calorie carbonated and non-carbonated beverages, as well as dairy products (e.g., chocolate and flavoured milks)

## Value proposition



Compatibility with  
typical processing



Label friendly



Stabilisation without  
texture impact



Clear solution



Foam stabilisation



Mouthfeel  
improvement



Compatibility with  
other hydrocolloids



Particle stabilisation



Thickening

Headquarters **Jungbunzlauer Suisse AG** · CH-4051 Basel · Switzerland · Phone +41 61 295 51 00

For further information please contact: [headquarters@jungbunzlauer.com](mailto:headquarters@jungbunzlauer.com) · [www.jungbunzlauer.com](http://www.jungbunzlauer.com)

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