

Jungbunzlauer

TayaGel[®] LA

Nature's perfect texturant,
powered by Jungbunzlauer

Description

TayaGel[®] LA, Jungbunzlauer's low-acyl gellan gum, is a bio-based, naturally occurring polysaccharide produced by fermentation. With outstanding gelling and texturising performance, it forms clear, high-strength gels even at low concentrations.

In beverages, TayaGel[®] LA can form a clear fluid-gel network that keeps insoluble mineral salts and even larger particles uniformly suspended. Beyond drinks, bakery fillings, icings, jellies, gummies and layered desserts also stay perfectly set thanks to the versatile gelling performance of TayaGel[®] LA.

Whether the challenge is suspending particulates, creating clear solutions or gels, or delivering a heat-stable product, TayaGel[®] LA empowers formulators to deliver naturally better, high-quality products that satisfy the high expectations of today's quality-conscious consumers.



Key Features

- Gelling agent
- Creation of firm, brittle and fluid gels
- Suspend particles for even distribution
- Thin mouthfeel
- Clear and smooth appearance
- Heat stable (thermoreistant)
- Stable across a wide pH range
- Low usage levels
- Vegan and non-GMO

Application Areas



Beverages / Dressings

- Stabilisation of insoluble particles
- Stabilisation of emulsions



Bakery

- Bakery fillings
- Bakery dry mixes
- Icings and frostings



Fruit & Vegetables

- Fruit preps
- Dairy products with fruit preps
- Non-standardised jams



Desserts / Confectionery

- Jellies
- Dessert gels
- Chewy confectionery



Personal care

- Mouthwash
- Lotions & serums
- Shower products

Usage levels

| Application | Usage range in % | Function |
|-----------------------|------------------|--|
| Beverages | 0.010 - 0.035% | Stabilisation of particles or mineral salts and clear appearance |
| Sauces & Dressings | 0.010 - 0.035% | Stabilisation and clear appearance |
| Vegan gel desserts | 0.050 - 0.200% | Clear appearance and alternative to gelatine or carrageenan |
| Fruit preparations | 0.200 - 0.400% | Smooth appearance and heat stability |
| Oral care (mouthwash) | 0.010 - 0.040% | Cold process and improvement of flavour release |

Quality & certifications

All Jungbunzlauer gellan gum grades are manufactured without the use of GMO and only traceable non-GMO raw materials are used. Therefore, there are no GMO labelling requirements for Jungbunzlauer gellan gum according to regulations (EC) No 1829/2003 and 1830/2003.

Jungbunzlauer TayaGel® LA is Kosher and Halal certified. TayaGel® LA is also suitable for vegetarian and vegan diets. To demonstrate our strict quality and food safety policy, the production facility Pernhofen is certified according to ISO 9001, FSSC 22000, and Responsible Care schemes.

- Kosher: Certified
- Halal: Certified
- Non-GMO: Verified
- Vegan: Suitable

Labelling & regulatory information

All Jungbunzlauer food grade gellan gum types fulfil the purity requirements of all relevant food regulations.

In the European Union, gellan gum is listed as a generally permitted food additive (E 418) and may be added to all foodstuffs, following the quantum satis principle, with only few limitations as found in regulation (EC) 1333/2008.

In the USA the Food and Drug Administration (FDA) has affirmed gellan gum as a food additive permitted for direct addition to food for human consumption (21 CFR Sec. 172.665).

- INCI: Gellan Gum
- EC No: 275-117-5
- CAS No: 71010-52-1
- E-No: E 418



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

For further information please contact: headquarters@jungbunzlauer.com · www.jungbunzlauer.com

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