

Jungbunzlauer

TayaGel[®] Modus

Exceptional clarity and gel strength



Description

TayaGel[®] Modus opens up broad texture possibilities, giving formulators the freedom to create textures tailored to their specific product needs.

Designed to deliver exceptional clarity and very high gel strength across a wide range of applications, this gellan gum is developed in line with our purpose — to create naturally better ingredients that enhance everyday life. It supports label-friendly formulations and meets the growing demand for sustainable, vegan, and clean-label solutions.

This texturant forms elastic, firm, and slightly brittle gels, offering formulators a versatile alternative to gelatine in desserts. TayaGel[®] Modus also addresses a common formulation challenge by enabling gel formation without the need for added ions such as calcium, simplifying processing and increasing formulation flexibility.

As a result, product developers can explore new textures and applications with greater control and efficiency across the food, beverage, and nutrition sectors.

Key Features

- Crystal-clear gels with outstanding gel strength
- Elastic, firm, and slightly brittle gels (no need for ions)
- Label-friendly and vegan
- Good suspension and stability of insoluble particles in fluid systems
- Stable across a wide pH range
- Reversible gels at ~80°C (~176°F) for easy processing

Application Areas



Beverages

- Provides suspension and stability while preserving texture in a wide range of beverage applications.
- Ensures a crystal-clear, visually appealing product.
- Provides processing flexibility and smooth flow.



Desserts / Confectionery

- Enables the creation of great transparent jellies and dessert gels.
- Offers a strong vegan alternative to gelatine, supporting clean label and plant-based trends.
- Delivers a pleasant, elastic, and slightly brittle texture for superior mouthfeel.

Quality & certifications

Jungbunzlauer TayaGel® Modus is Kosher and Halal certified. TayaGel® Modus 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.

- Vegan: **Suitable**
- Kosher: **Certified**
- Halal: **Certified**



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 a wide range of 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 § 172.665).

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

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