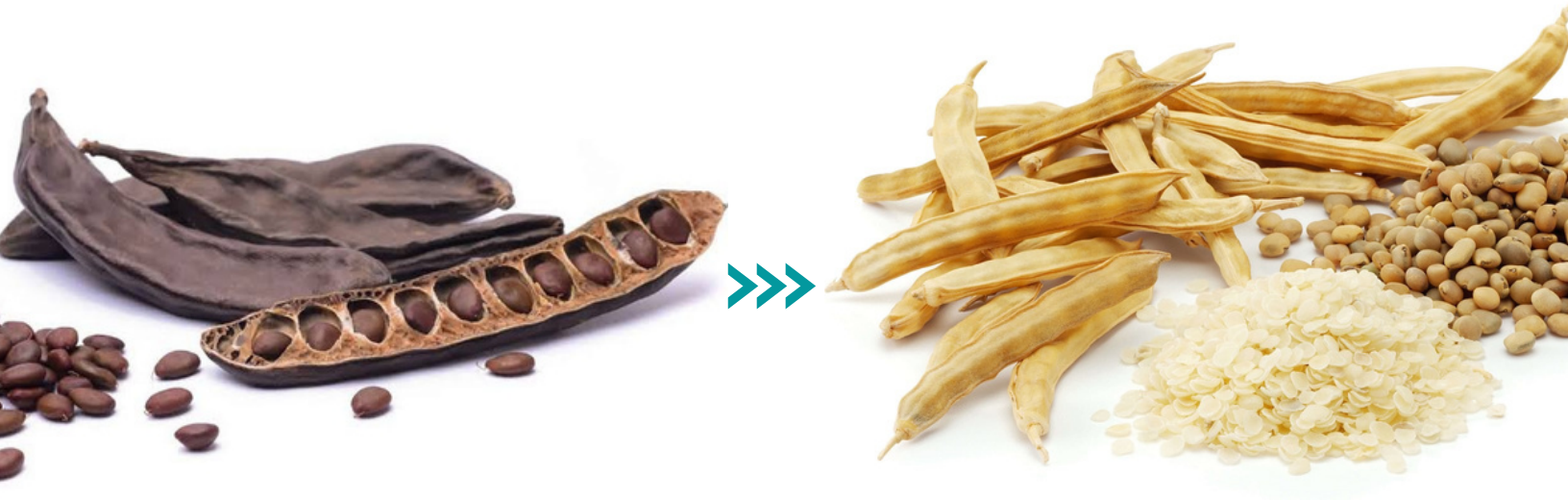
Rama Gum Industries (India) Ltd Since-1989

A Product of India
RICOL™
Hydrocolloids

Locustia™

An Ultimate Locust Bean Gum Replacer



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Product Information

The Ricol-Locustia range is a distinctive category of guar gum powder that offers superior gel strength and suspension qualities as well as serving as a potent LOCUST BEAN GUM REPLACEMENTR suitable for pet care and food applications.

LBG can be replaced one to one with the Ricol-Locustian characteristics. With Xanthan gum as an addition, this GUAR GUM POWDER product provides good suspension qualities for the food and beverage sector.

Key market driver
Growing demand for food & Pet food industry

Key market restraint
Price Volatility of Locust Bean Gum

Solution

"Effective substitute with superior synergies"
Locustia™
A Product by Rama Gums

- Ricol-Locustia is available in a wide range.
- Ricol-Locustia works in synergy with other hydrocolloids to improve viscosity and enhance gel strength.
- When compared to normal guar gum, Ricol-Locustia's flow behaviour has a much creamier mouthfeel and far less pseudo-plasticity.
- Ricol-Locustia is a commonly used hydrocolloid in dairy products due to its familiar mouthfeel.

Locustia™ Specification

Product Properties:	GRADE 1	GRADE 2
Parameter	RG/50	RG/250
Data sheet	Off creamish to white	Off creamish to white
Mesh: through 80 mesh	100% pass	100% pass
Drying loss	12.0% Max	12.0% Max
PH Value	5.5 - 7.0	5.5 - 7.0
Brookfield Viscosity of 1% sol. @ 25*C Spindle 4 / 20 RPM:	50 - 200cps	2800 - 3100 cps
Gel Strength:	>450	>450
Total Plate Count:	Max of 5000 cfu/g	Max of 5000 cfu/g
Yeast and molds:	Max of 300 cfu/g	Max of 300 cfu/g

Benefits

- A cost-effective solution
- Agar-agar and k-Carrageenan work in effective collaboration to build the gel network.
- Native and modified starches mixed with it can increase viscosity synergistically.
- When employing k-carrageenan, syneresis reduction is especially crucial since it increases the flexibility of the gel networks' k-carrageenan, which leads to better spreadability.
- Due to the higher cold viscosity with a fat content of 27%, the superior protective colloid effect is particularly significant. with greater fat content.
- Both Cold & Hot water soluble
- Activity applied to food and pet food.
- Offer neutral taste and good aroma release.

Locustia™

Vegan Meat Industry : 0.1% - 0.6%

- Only suitable for applications which include a heating step
- Soya desserts and drinks.
- Fat-free sauce binder.
- Thickening agent for baby food (home preparation) o helps against vomiting.
- Gluten free pasta 'al dente'
- Gluten frep bread: improved crumb structure

Juices & Fruit blends ; 0.15%-0.3%

- For fruit preparations along with Pectin
- It is ideal for all non-stir & set yoghurts, in particular.
- Pleasantly pours from the spoon and is easily incorporated into fruit corner package's white bulk.
- Excellent aroma and acidity release (fruitiness, freshness).
- Up to 60 Bx of solubility in sucrose solutions.

Sause & Bakery Products : 0.1%-0.2%

- Hot processing of mayonnaise and salad dressings with modified starch and xanthan.
- Xanthan gum makes a strong gel: - Herbs stabilisation
- Not freeze-thaw stable. but can be applied in some circumstances to frozen goods that will be reheated.

Meat Industry : 0.1% - 0.3%

- Ham Injections, cooked and cured meats combined with carrageenan. Majorly for hot applications, especially advised when extremely high yields (more than 170%) are needed
- Increased uniformity of the slice.
- Decrease in cooking losses.
- Syneresis reduction in items that have been vacuum-packed.

Dairy & Processd food : 0.2%-0.4%

- Desserts made with thermally processed quark with kappa Carrageenan or gelatin
- Offers a creamy mouthfeel and excellent melting performance.
- With k-Carrageenan, it creates a solid, spoonable, and elastic structure.
- As a general rule, the inclusion prior to fermentation calls for a fat content of at least 14% and the use of extra hydro colloids as stabilisers (such as pectin, agar-agar).

Pet food Application : 0.2% - 0.4%

- Good synergy and suspension in petfood
- 100% vegan & Non-GMO product

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We provide
Texture • Taste • Stability
Hydrocolloids | Spices | Plant Based Protein

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