

Xanolly

An Ultimate Xanthan Gum Replacer





Product Information


Ricol - Xanolly is primarily made using plant-based Guar gum and other ingredients, It is an excellent alternative to Xanthan gum with similar technical and microbial parameters in addition to which it offers better quality at economical value

Ricol-Xanolly forms synergies with the hydro-colloids present in the formulations of products and brings the product to a solid structure on its own.

Since excellent binding can be achieved with thermostable processing methods, this amalgamation of ingredients is particularly suitable as an alternative to Xanthan gum.

Ricol-Xanolly is an non-gmo, vegan and allergen-free (No Soy & No Mustard) solution for food industry

 **Key market driver**
Growing demand for
food & beverages

 **Key market restraint**
Availability of
Xanthan gum



"Cost-effective substitute with similar parameters"

Xanolly

A Product by Rama Gums



Xanolly Specification



Product Name : Ricol Xanolly

Grade : Xanolly 1200-1800cps

<i>Country of origin</i>	<i>India</i>	
Parameters	Specification	results
Appearance	White Fine Powder	Confirm
<i>Technical Specification</i>		
Moisture	<12%	9.45
PH (1% Solution)	6.0-8.0%	6.9
Shear ratio	>6.5	8.4
Total Nitrogen	<1.5%	0.8
Ash Content	<16 %	8.16
Pb (ppm)	<2 ppm	Confirm
<i>Viscosities(1% Solution)</i>	1200-1800 cps	1650
Partical Size (mesh)	100 % Through 80 Mesh, Min 90% Through 200 Mesh	Th 200 - 92.15%
<i>Microbiological</i>		
Acrobic Plate Count cfu/gm	<2000	633
Molds & yeast cfu/gm	<100	<10
Coliform/gm	Negative	Negative
Ecoli / gm	Negative	Negative
Salmonella/ 25gm	Negative	Negative
<i>Shelf life</i>	24 month	Confirm.

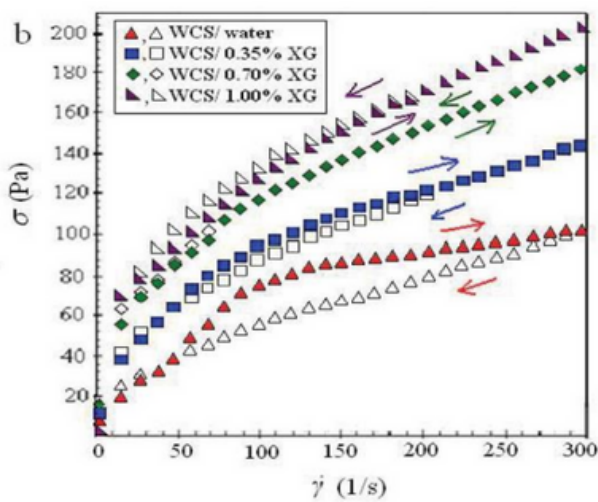
Advantages of Ricol Xanolly

- Xanolly can replace up to 50% of the other hydro-colloids in the formulation.
- Advantages for food production
Stability - Bite strength - Elasticity - Synergism
- Cost-Effective product with similar parameter

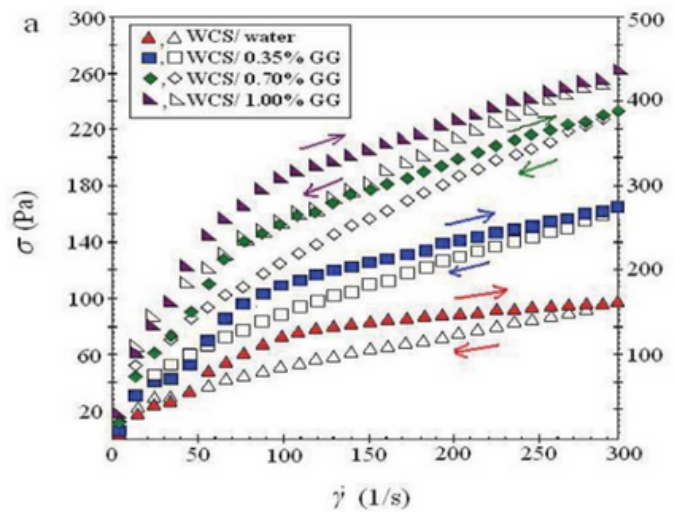
Comparative analysis : Xanolly vs Xanthan Gum



Rheological Behaviour : Xanthan Gum vs Rciol Xanolly



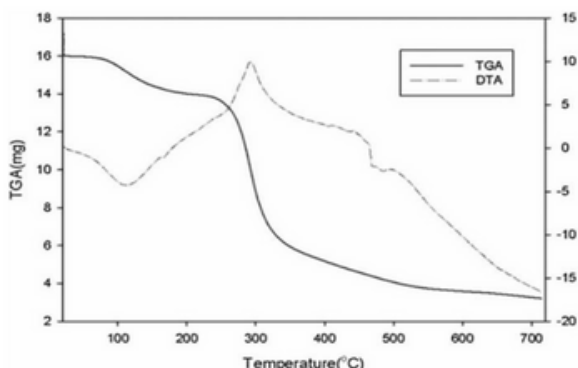
(a)



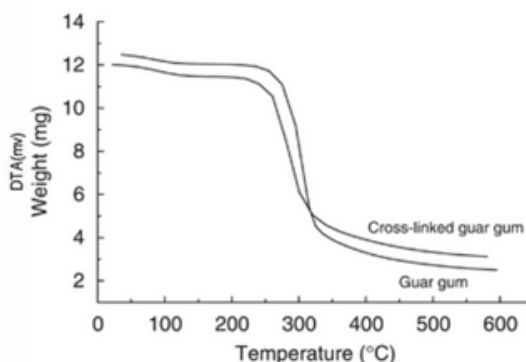
(b)

Flow curves (a) **Xanolly** (b) XG solutions at various concentrations measured at 25 °C.

Thermal Characteristics : Xanthan Gum vs Rciol Xanolly

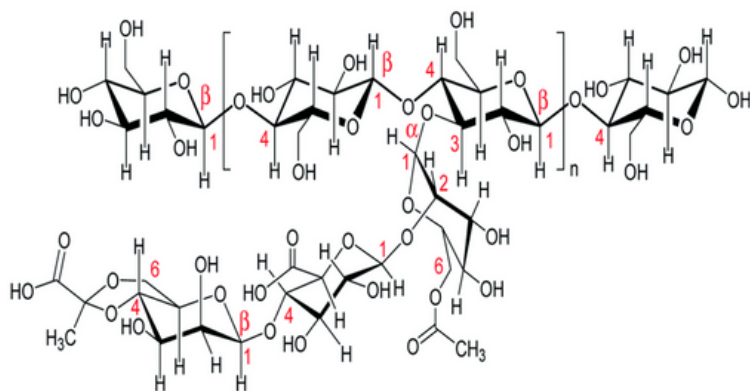


(Thermo gravimetric analysis of Xanthan gum)

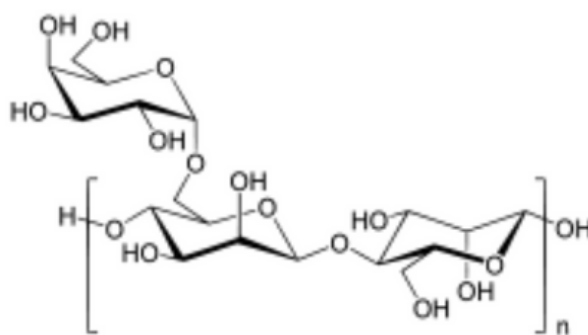


(Thermo gravimetric analysis of **Xanolly**)

Structural Comparision : Xanthan Gum vs Rciol Xanolly



Chemical structure of Xanthan gum



Chemical structure of **Xanolly**

Xanolly Applications



Sauces & Dressings

- Providing creamy texture and clean mouthfeel
- Thickening and adding body in reduced-fat dressings
- Performing as effective stabilizer against effects of heat, low pH, high salt levels and enzymes



Bakery & Cereals

- Providing superior moisture retention during mixing, baking and product distribution
- Suspending particulates during processing and baking for homogeneous distribution of inclusions throughout finished product
- Enhancing injection and pumping properties



Meat & Meat Alternatives

- Acting as a binder, ensuring homogenous distribution and cohesive texture
- Enhancing texture and mouthfeel by delivering the expected "bite and chew"



Dairy & Dairy Alternatives

(cheese, creamers, yogurts, frozen novelties)

Providing cleaner mouthfeel and better flavor release, improved heat stability and processing tolerances, and superior moisture retention



Retorted Products

Improving cling and emulsions stability, providing heat/acid/salt stability, and reducing occurrence of 'fat cap'



Candy & Confection

- Providing cleaner mouthfeel and better flavor release
- Improving heat stability and tolerance to variations in processing conditions



Medical Nutrition

- Contributing clarity and thickness of texture
- Providing faster hydration and consistent viscosity across multiple nutrient-forward beverages



Frozen Foods

Improving flavor release, providing freeze-thaw stability and production tolerance



Batters & Breadings

Providing consistent batter pickup, enzyme stability and improved cling



Reduced Fat & Reduced Calorie Products

Partial fat or starch replacer, improving eating experience of finished goods

COST-EFFECTIVENESS

SPEED TO MARKET

APPLICATIONS EXPERTISE





Rama Gum Industries
(India) Ltd **Since-1989**

Hydrocolloids - Plant based proteins - Spices

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