

# Locust Bean Gum Powder

## Your reliable supplier for highest quality

GMO  
FREE

ALL  
NATURAL

NO  
ALLERGEN

VEGAN

GLUTEN  
FREE

QUALITY  
CHECKED

FSSC  
CERTIFIED

HALAL &  
KOSHER

SMETA  
AUDITED

### Functionalities

- Hydrating in hot water forming highly viscous solutions, heat-stable
- Plant derived, natural binding, thickening and suspension agent
- Improves appearance and binds free water
- Compatible & easy to use
- Low nutritional value, nearly no odor or taste

### Applications

- Beverages: stabilizer, thickening agent, opacifier
- Dairy products, sauces and dressings: suspension agent, stabilizer, gelling agent, thickening agent
- Baked goods: improved moisture properties, improved freezing properties, softer texture, crispier crust
- Ice cream: improved freezing properties, prevents formation of irregular ice crystals
- Jams and confectionary: improves texture and appearance

### Choose Us

- Willy Benecke, a specialist for Locust Bean Gum
- Approved manufacturer, dedicated to high quality grades
- One of the leading traders in Germany since 1954
- Reliable sourcing and safe supply
- Every batch is tested by our in-house laboratory
- Tailor-made solutions

### More Facts

- Ground endosperm of the carob tree seeds
- Approved food additive according to EU 231/2012 E 410
- Clean label compliant – all natural
- Certified organic grades available (DE-ÖKO-005)

