

2 minutes application break

Stabilisers

Facts

Origin Unknown

Dates back early 20th century

Ingredients Product dependent

Stabilizers are ingredients that are added to food products to improve their texture, consistency, and stability.

MixSing Vortex



Design

Shear	CFD simulations confirms >200,000 s ⁻¹
Design	According to European legislation and CE marked
Hygiene	Complying with EHEDG guidelines
Viscosity	Up to 1,000 cP
Accessories	Table
Materials	Stainless steel: AISI 316L. All materials: EC 1935

Insight

Food stabilizers are ingredients used in food production to maintain the physical and chemical properties of food products, such as texture, appearance, and taste. They are used to prevent separation, maintain consistency, and prolong shelf life.

The first food stabilizers were developed in the early 20th century and were primarily made from natural ingredients such as agar, carrageenan, and gelatine. These ingredients were used to thicken, emulsify, and gel food products.

In the 1940s and 1950s, synthetic food stabilizers began to be developed, such as

xanthan gum and sodium alginate. These ingredients were more versatile and could be used in a wider range of products, and they also provided a more stable and consistent texture.

In the last decade, there has been a growing demand for natural, plant-based food stabilizers, such as gellan gum, pectin, and guar gum. These ingredients are considered to be healthier and more sustainable alternatives to synthetic stabilizers.

In recent years, consumers are becoming more conscious about the ingredients

that are used in food products, which led to an increase in demand for clean-label food products. This resulted in food manufacturers removing certain ingredients, such as carrageenan and propylene glycol, from their products.

Today, food stabilizers are widely used in a variety of products, including baked goods, dairy products, processed meats, and sauces. Some of the most common food stabilizers are carrageenan, xanthan gum, guar gum, pectin, and gellan gum.



The power of simplicity

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