

DRIVE BUSINESS FORWARD WITH

## GUMNEX SILKY

Nexus Foods provides that unique combination of scientific rigor, proven quality processes and deep knowledge of the food supply chain. Our development of different gum blend systems offers a number of benefits — such as a unique high performance texture solution for instant protein beverage systems — thanks to a rigorous R&D process combined with the experience to deliver them consistency, reliably, quickly, and cost-competitively. See how our solution will satisfy your needs!



### GUMNEX SILKY Superior Functionality and Performance

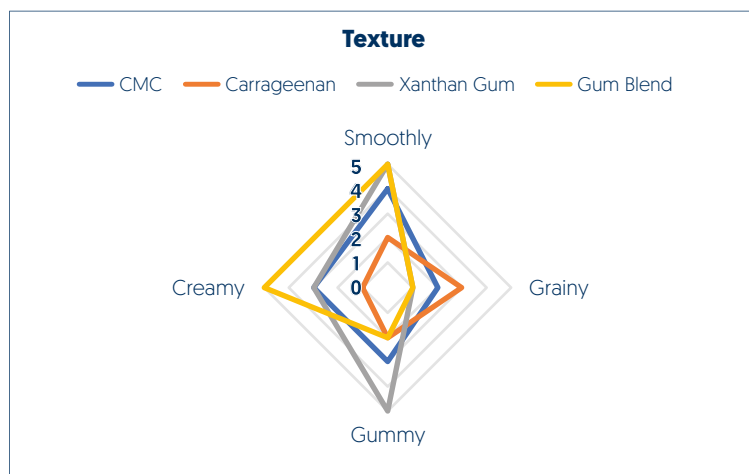
- Label-friendly, gluten and GMO-free, kosher-certified ingredient;
- Dissolves easily into solution to yield exceptional textural benefits;
- Effectively suspends particulates and stabilizes protein shakes and meal replacers upon reconstitution;
- Masks astringency and awareness of gritty mouthfeel from particulates of added vitamin-mineral blends, fiber, protein, and other nutrients, as compared to single ingredient stabilizers;
- Increases viscosity, smoothness, and mouth clearing – yielding pronounced texture and mouthfeel benefits in protein beverages.

### GUMNEX SILKY Necessary Texture-stabilizer in Foods

- Gums, or more precisely, hydrocolloids are primarily long chain carbohydrate polymers (although gelatin, a protein, is also used) that form viscous dispersions and/or gels in water;
- The presence of a large number of hydroxyl [-OH] groups dramatically increase affinity for binding water molecules rendering them hydrophilic compounds.
- Gums are used as thickening agents to promote mouth-coating, while enhancing viscosity and stability in many foods like soups, gravies, salad dressings, condiments, sauces and toppings, or as gelling agents in jams, jellies, ice creams, gelled desserts, candies, and cakes.
- To be effective in cold-water systems, functional synergy of a gum system is important, as individual gums typically do not yield satisfactory results.
- Choosing the correct hydrocolloid or hydrocolloid blend that offers synergy for proper stabilization of grainy particulates and a smooth/creamy mouthfeel is of primary importance in instant protein beverages.

### GUMNEX SILKY Excellent Synergy

- The gum blend in pea protein, rice protein and complete protein blends provided exceptional smoothness and stability, particularly when the protein shake has a grainy texture.
- The graphic below shows sensory evaluations in a rice protein shake using individual hydrocolloids compared to Nexus' gum blend. At the same concentration, the gum blend out performs individual hydrocolloids, providing superior smooth and creaminess.
- Gum proportion and functional synergy is important in cold-water performance.



**Nexus Foods has research scientists and experts that specialize in collaborating with food industry teams to create unique food solutions to complex food issues. Let Nexus Foods help you today.**