

Gellan gum

A natural, environmentally-friendly fermented ingredient for use in dairy and vegan recipes



A vegan friendly, natural fermented ingredient

GRINDSTED[®]

Gellan gum



Gellan gum is a natural gelling, suspending and stabilizing agent. It is a polysaccharide produced by natural fermentation from *Sphingomonas elodea*, a single-cell organism found on lily pads.

Gellan gum is known for its superior flavor release and has been used in recipes by some of the world's most innovative chefs. Our range of gellan gum includes:

- VEG 200 for vegetable protein beverages
- DAI 200 for dairy beverages
- MAS 100 for stabilizing and suspending proteins

Key benefits of GRINDSTED® Gellan gum

GRINDSTED® Gellan VEG 200 and DAI 200

- Minimal contribution to mouthfeel
- Vegan and plant-based friendly
- Easy to use - can be added directly into the mix
- Compatible with a wide range of plant sources and raw materials

GRINDSTED® Gellan MAS 100

- Suitable for instant gelling systems in dysphagia applications
- Low hydration temperature
- Strong elastic gel texture

Aligned with trends - how we help



Better nutrition

When used as a thickener in food and beverages, GRINDSTED® Gellan MAS 100 improves the diet of patients with dysphagia.



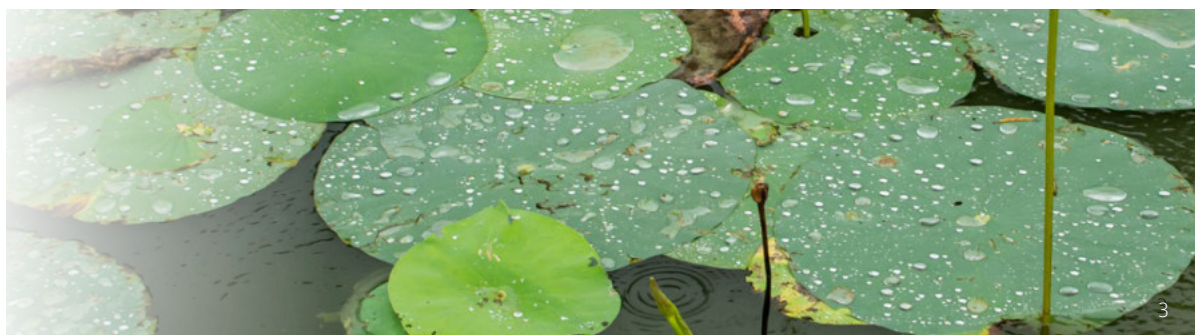
Plant-based applications

GRINDSTED® Gellan VEG 200 and DAI 200 enable high performance plant-based and vegan products by stabilizing and suspending protein in plant-based beverages.

Sustainability

GRINDSTED® Gellan VEG 200 and DAI 200 are natural solutions based on renewable bio-based raw materials.

Our gellan gum supports at least three of the United Nations Sustainable Development Goals:





Global supplier of high-quality hydrocolloids

DuPont Nutrition & Biosciences has over 60 years of experience as a global supplier of high-quality hydrocolloids, each tailored to our customer's individual performance requirements.



Solution capabilities

- Industry leading Food & Beverage application scientists ready to create customer specific solutions drawing from a uniquely broad ingredient and technology portfolio
- Full range of biopolymers, including xanthan and succinoglycan
- Tailor made functionality to optimize each application



Reliable global network

- World-class Quality Management System to secure highest levels of quality and food safety
- With offices, research centers and manufacturing facilities worldwide, DuPont has the network to provide you with the necessary support



Committed innovation partner

- Fundamental research and application development are in our core DNA
- Our scientists are equipped with state-of-the-art facilities and expertise necessary to analyse products and data, develop prototypes and make appropriate recommendations
- Unique knowledge regarding dysphagia mechanism and treatment



Customer proximity

- DuPont has application experts and labs in all major markets
- Global reach of direct sales force

GRINDSTED® Gellan gum

Applications and range

Product range	Benefits	Application
GRINDSTED® Gellan VEG 200	Premium mouthfeel and maximum flavor release	Plant-based and vegan beverages
GRINDSTED® Gellan DAI 200	Premium mouthfeel and maximum flavor release	Dairy beverages
GRINDSTED® Gellan MAS 100	Enables the development of instant gelling systems	Dysphagia applications

ASK US FOR

Product information samples - Formulation support - Creative concept ideas

