

Locust bean gum

An all-natural ingredient for thickening and controlling texture across a range of applications



Plant-based, clean-label thickeners and stabilizers

GRINDSTED[®] and MEYPRO[®] Locust bean gum



Locust bean gum (or carob bean gum) is a vegetable-based thickener and stabilizer derived from the seeds of carob trees that grow in the Mediterranean.

DuPont Nutrition & Biosciences is the largest locust bean gum producer in the world and has more than 60 years of experience in manufacturing it. Our team of experts is ready to help you give consumers exactly what they crave.

You'll typically find locust bean gum in ice cream, yogurt, and cheese, though its versatility means it can be used in a wide range of foods and beverages.

Key benefits of GRINDSTED® and MEYPRO® Locust bean gum

- All-natural
- Appeals to consumers looking for cleaner labels
- Easy to formulate with
- Process-tolerant
- No negative interactions with other ingredients

Aligned with trends - how we help



Clean label

Locust bean gum is compatible with clean labelling and is customer friendly.



Plant based-applications

Locust bean gum is used in plant-based ice cream, cream cheese, beverages and other applications.

Sustainability

Carob trees help stop desertification by reducing soil erosion. The trees are known for their ability to fix carbon, and their cultivation requires little, if any, fertilizers or irrigation. Carob production has a very low carbon footprint, as verified by a third-party reviewed, ISO-compliant LCA. It is extracted via a simple, mainly mechanical, process. By-products are used as animal feed.

Our locust bean gum supports at least five 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
- 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
- World-class LBG plant, located in Spain, surrounded by carob plantations and sourced from both local and imported kernels



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



Customer proximity

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

GRINDSTED® and MEYPRO® Locust bean gum

Applications and range

Product range	Benefits	Application
GRINDSTED® LBG	<p>Creates body and a creamy texture.</p> <p>Reduces ice-crystal growth.</p> <p>Provides strong synergies with other hydrocolloids.</p> <p>Has a stabilizing effect on proteins.</p> <p>Neutral taste and odor</p>	<p>Stabilizes and adds texture in applications including:</p> <ul style="list-style-type: none">• Ice creams• Sauces• Dressings• Fruit preparations• Dairy desserts• Beverages• Cream cheese• Infant food
MEYPRO® LBG	<p>Has unique cold-soluble properties for unheated products.</p> <p>Creates body and a creamy texture.</p> <p>Neutral taste and odor</p>	<p>Adds texture to:</p> <ul style="list-style-type: none">• Dairy desserts• Beverages• Sauces and dressings• Infant food

ASK US FOR

Product information samples - Formulation support - Creative concept ideas

