

Succinoglycan

A cold-soluble, acid-compatible thickener,
permitted for food applications in Japan



A cold-soluble, acid-compatible food thickener

GRINDSTED[®]

Succinoglycan

Succinoglycan is compatible with proteins and can be used to provide suspension and texture in acidified milk drinks. It is produced by bacterial fermentation using *Agrobacterium tumefaciens*, a microorganism found in nature. Succinoglycan's rheological properties create effective suspension and a clean mouthfeel in dressings.

Aligned with trends - how we help



Better nutrition

Often used in low fat and low sugar applications.



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, gellan 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® Succinoglycan

Applications and range

Product range	Benefits	Application
GRINDSTED® Succinoglycan J	<p>Very effective thickener at low concentrations.</p> <p>Cold soluble.</p> <p>Compatible with proteins.</p> <p>Low synergy with galactomannans such as guar, locust bean gum, konjac gum, and sesame seed dressing.</p> <p>Stable in a wide range of salt concentrations.</p> <p>Exceptional stability in acidic conditions</p>	<ul style="list-style-type: none">• Acidified milk drinks• Dressings• Beverages

ASK US FOR

Product information samples - Formulation support - Creative concept ideas

