



CARAGUM International®
Food Stabilizer Systems



STABILIZER SYSTEMS FOR PASTRY AND BAKERY

■ GLAZING



Gelifier for jam with high sugar content
Improves texture
Texturizer for topping
Pectin substitute

■ CREAM FILLING



Bake stable cream filling stabilizer
Dosage 0.4-1%

■ MOUSSE & MERINGUE



Foaming agent and stabilizer for mousse

■ PASTRY - BAKERY STABILIZER



Freeze-thaw stability
Increases the shelf life
Improves quality of fresh product
Minimizes the negative effect of frozen storage

Let us formulate your future together

📍 CARAGUM International®

162, 164 chemin de la Madrague ville
13015 MARSEILLE - FRANCE

☎ Tel : +33 (0) 4 91 92 12 60 - Fax : +33 (0) 4 91 92 12 61

🌐 www.caragum.com - caragum@caragum.com

