



CARAGUM International®
Food Stabilizer Systems



FLAVOURED EMULSION CARBONATED DRINKS

■ ACACIA GUM



Stabilizer and emulsifier for all types of liquid and flavoured emulsion

Dosage from 25-30% to 5-7%

Base for spray-dried flavors and emulsions

■ GLYCEROL ESTER OF GUM ROSIN GLYCEROL ESTER OF WOOD ROSIN E445



Weighting agent

Effective emulsion stability in Beverage

Complies with :

- European Food Safety Authority
- Joint FAO/ WHO Expert Committee on Food Additives (JECFA)
- Origin EU

Let us formulate your future together

📍 CARAGUM International®

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