



CARAGUM International®
Food Stabilizer Systems

STABILIZER SYSTEMS FOR YOGURTS

■ SET YOGURTS



■ STIRRED YOGURTS



■ DRINKING YOGURTS



Our stabilizers systems are designed to reveal their optimal synergies with dairy by strengthening the protein matrix and maintaining the texture of your products.

That is why we create stabilizers systems based on hydrocolloids selected to maintain the balance of your products.

- optimize the texture
- avoid syneresis
- creaminess / mouthfeel
- resistance to the heating process

Thus, our stabilizers systems will allow you to formulate cost effective recipes while maintaining the organoleptic properties of your yogurts.

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

