

Cassia gum

Cat. No. EXTZ-556

Lot. No. (See product label)

Introduction

Description

Cassia gum is a natural functional component known as galactomannan, extracted from the endosperm of the seeds of Cassia obtusifolia and Cassia tora, ancient medicinal plants. In China, India, and other countries, cassia seeds have been used as herbal medicine and dietary supplements for thousands of years, known for their benefits in clearing liver heat, regulating the bowels, and improving vision. Cassia gum can be recommended as a thickener, emulsifier, foam stabilizer, moisturizer, and texture improvement enhancer. It finds applications in products such as cheese, frozen foods, frozen desserts, ice cream, meat products, sausages, and animal feed. Cassia gum can also be blended with other water-soluble gums like carrageenan, xanthan gum, and guar gum to form unique synergistic gelling forms for enhanced effects.

Product Information

Form

Powder

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