



FOOD  
INGREDIENTS

BAKING  
&  
CEREALS

BEVERAGES

CANDY &  
CONFECTIONERY

DAIRY

MEAT PRODUCTS

OTHER PROCESSED  
FOODS

SNACK FOODS

# NOVAXAN™ XANTHAN GUM

## BAKING

**N**OVAXAN™ XANTHAN GUM PROVIDES important functionality in bakery applications where moisture control, suspension, consistency, and volume are important. It combines easily with other dry bakery ingredients and hydrates quickly when liquid ingredients are added—no processing changes are required.

In addition, NovaXan xanthan gum enhances the structure of baked products without toughening, which facilitates release from baking pans and reduces fragility of the finished product. It also helps maintain good eating quality throughout the entire shelf life of the finished good and provides moisture control, body, texture, and structure in gluten-free applications.

NovaXan xanthan gum's unique, "shear thinning" rheology allows for ease of mixing, processing, and air entrapment. When shear forces are removed, NovaXan



xanthan gum quickly returns to its full viscosity to suspend inclusions and keep air cells separate. NovaXan xanthan gum maintains its functionality in the presence of enzymes, acids, and salts. It is able to perform as a long-lasting, highly effective stabilizer that will help your products maintain homogeneity during processing and baking and enhance shelf life in the finished product.

### KEY BENEFITS

- Superior moisture retention during mixing, baking, and product distribution
- Improves tolerance to variations in processing conditions, ingredient additions, and ingredient quality
- Consistent air cell volume, resulting in products with increased volume, even structure, and good symmetry
- Suspends particulates during processing and baking, resulting in homogeneous distribution of inclusions throughout finished baked goods
- Reduces moisture migration from the dough to the filling in refrigerated and frozen dough systems
- Controls ice crystal growth in frozen dough systems
- Reduces syneresis, enhances freeze-thaw stability, and allows for process flexibility (hot or cold makeup) in bakery fillings

**NovaXan™**  
*For clear results*

## KEY FEATURES

### FARINACEOUS SYSTEMS

- 0.05%-0.25% (total formula weight) of NovaXan 200 xanthan gum
- Mix with dry ingredients (flour, sugar) prior to the addition of liquids

### BAKERY FILLINGS

- NovaXan 80 xanthan gum can partially replace starch at approximately 1:10 ratio
- Provides cleaner mouthfeel and better flavor release
- Enhances injection and pumping properties
- Improves heat stability



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# NOVAXAN™ XANTHAN GUM

## RECOMMENDED PRODUCTS AND TYPICAL USE LEVEL

<i>Application</i>	<i>Recommended Product</i>	<i>Typical Use Level</i>
Cakes and Muffins	NovaXan™ 200 xanthan gum	0.05%-0.20%
Refrigerated/Frozen Dough Systems	NovaXan 200 xanthan gum	0.03%-0.20%
Soft Cookies	NovaXan 200 xanthan gum	0.10%-0.80%
Bakery Fillings	NovaXan 80 xanthan gum	0.10%-0.50%
Low-Calorie Breads	NovaXan 80 xanthan gum	0.01%-0.10%
Gluten-Free Breads	NovaXan 200 xanthan gum	0.50%-1%
Batter Coatings	NovaXan 200 xanthan gum	0.10%-1%
Tortillas	NovaXan 200 xanthan gum	0.02%-0.10%

NOVAXAN XANTHAN GUM is just one example of the broad line of high-quality ADM products and ingredients available to the food and food service industries. ADM provides many natural ingredients and foods that can be conveniently served or added to other foods. ADM Specialty Food Ingredients is focused on meeting your needs and helping make your foods and food applications the best possible. At ADM, we are committed to providing solutions for the future and providing value for you.