

## THICKENER, GUM dissolution



### 01

#### ▶ Types of thickeners used in food industry

Guar Gum, Xanthan Gum, Gum Arabic, Locust Bean Gum, Pectin, Gellan Gum, CMC, Gelatin, Carrageenan, agar powder, etc.

#### ▶ Foods with thickeners

Ice cream, Beverage, Dairy product, Cake, Pudding, Jam, Gum, Jelly, Chocolate, Mayonnaise, Dressing sauce, etc.

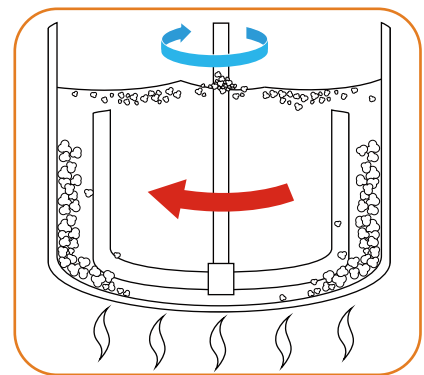
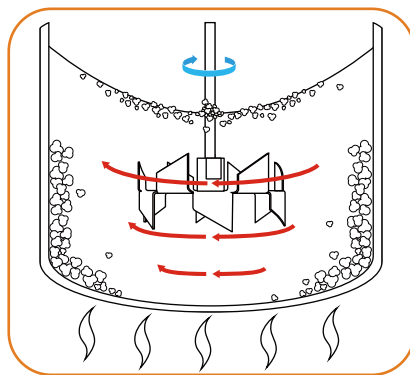
#### ▶ Typical thickener dissolution process

- 1) Heat the container or tank after filling the solution.  
(Depending on the process, there are processes that do not heat, and the degree of heating varies from 30°C to 85°C.)
- 2) Soak DISSOLVER or ANCHOR MIXER in the solution to operate.  
(At this time, depending on the process, even thickener powder is added and the mixer is operated.)
- 3) Add thickener powder and start full-scale dissolution.

### 02

#### Problems with existing processes

- 1) In the past, many people are using DISSOLVER or ANCHOR MIXER, which dissolves the thickener at low speed.
- 2) In order to obtain satisfactory dissolution results for the above low speed mixers, it may take several hours or days depending on the amount and amount of thickener produced and production efficiency is lowered.
- 3) For smooth dissolution of thickening powder, a separate heating process and cooling process for packaging may be required.
- 4) When dissolving thickened powder at room temperature, the powder solidifies on the liquid surface and is often difficult to dissolve, and more time is required to dissolve the solidified powder.



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