



## Stamulcol® & Stapp® Food Stabiliser Systems

**Stamulcol®** and **Stapp®** are a wide range of food stabilisers. They help 'manage' the water phase in a product or process thereby maintaining the desired integrity of the food matrix.

**Stamulcol®** and **Stapp®** are blends of various food additives and ingredients like hydrocolloids, gums, gelling agents, emulsifiers, proteins, starches, fibres and sugars. They are combined in such manner as to give optimum synergy when used as a food stabiliser system in a particular food or process. **Stamulcol®** and **Stapp®** offer the best value for money and convenience as compared to using native ingredients individually.



**Stamulcol®** and **Stapp®** are manufactured at Lucid's production site at Jodhpur under ISO 22000 certified Food Safety Management Systems. Lucid also has a fully equipped Food Applications lab to conduct pilot plant studies on various food applications.



**Stamulcol®** and **Stapp®** range of products can be used in food and food processing to:

- Thicken.
- Gel.
- Control the Rheology of liquid products.
- Impart non-newtonian pseudoplastic behavior.
- Prevent water phase separation (synerisis).
- Prevent Fat separation in Oil-in-water emulsions.
- Stabilise complex food matrices like ice cream.
- Prevent ice crystal formation.
- Extend shelf-life.
- Retain moisture in foods.
- Increase baked goods volume.
- Delay melting point.





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**Stamulcol®** and **Stapp®** can typically be used the following applications:

- Ice creams and frozen products, ice lollies.
- Dairy products, flavoured milks, spreadable cheeses.
- Salad dressings, sauces, ketchups.
- Canned goods,
- Soups, gravies.
- Baked goods, doughs.
- Reconstituted foods.
- Various beverages and beverage powders.
- Dry premixes.
- Noodles and Pasta.



Various standard products and grades under the **Stamulcol®** and **Stapp®** range are available. Custom made products for specific applications and processes are also possible and Lucid's speciality.