

# hydrasperse™ 6059 stabilizer

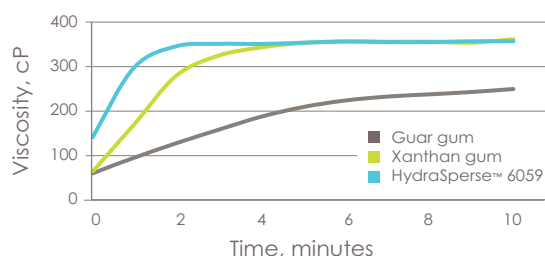
## HydraSperse 6059 Stabilizer

HydraSperse 6059 stabilizer has been specially designed for dry mix applications:

- Hydrates quickly to maximum viscosity, hot or cold
- Clean, pleasant mouthfeel
- Clear in solution
- Flavorless
- Efficient viscosifier

In dry mix beverage applications, HydraSperse 6059 stabilizer not only reaches full viscosity faster, the viscosity is stable. Unlike xanthan and guar, which continue to thicken over time leading to an unpleasant mouthfeel, HydraSperse 6059 viscosity remains at the same level. Excellent results are seen in hot beverages such as coffee and cocoa drinks or cold beverages.

### Hydration Rate Comparison of HydraSperse 6059 Stabilizer Versus Guar or Xanthan Gum 0.5% In Water, 25 °C



HydraSperse 6059 stabilizer does not continue to thicken over time, viscosity is stable.



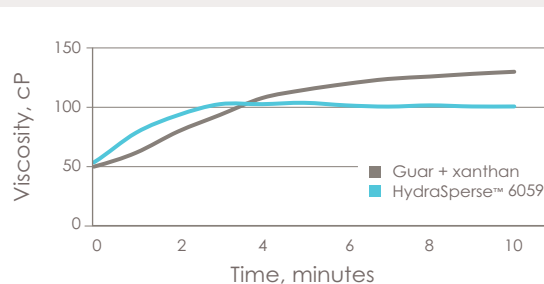
### Beverage Application Example:

Light Green Tea Dry Mix		
ingredient	weight % in powder	weight % in beverage
maltodextrin	78.00	1.59
honey powder	5.10	0.10
hydrasperse 6059	3.40	0.07
green tea extract	3.35	0.07
stevia	3.35	0.22
ascorbic acid	2.70	0.60
green tea flavor	2.10	0.04
citric acid	1.80	0.04
caramel color	0.05	0.001
water	—	97.96
<b>total</b>	<b>100.00</b>	<b>100.00</b>

Beverage: 5 g mix in 240 ml water.

HydraSperse 6059 stabilizer reaches full viscosity more quickly than xanthan or guar.

### Hydration Rate Comparison in Iced Green Tea Mix Mixed into Cold Water 10 °C



HydraSperse™ 6059 stabilizer can be used at a lower use level versus many typical beverage grades of CMC:

In this light iced tea mix example, HydraSperse 6059 beverage stabilizer is used at 30% lower use level versus 9M31XF.

HydraSperse 6059 stabilizer provides excellent clarity in solution.

## HydraSperse 6059 Stabilizer Certifications

- Kosher
- Halal
- Non-GMO (from non-GM crops)
- GFSI certification

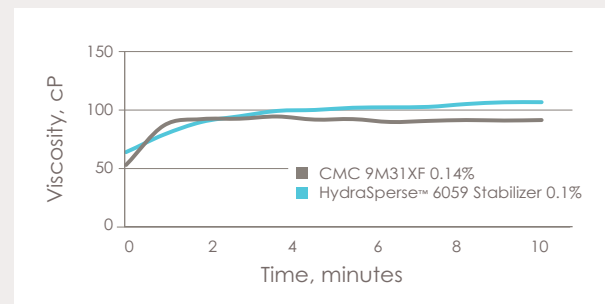
Ingredient declaration: cellulose gum, maltodextrin

### Light Iced Tea Mix Example:



HydraSperse 6059 stabilizer is an efficient viscosifier and can be optimized to lower use levels versus many other CMC grades.

### Usage and Hydration rate comparison in Light Iced Tea mix, 10 °C



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