



Stabilizers Fruit Based Drinks

Blendhub commercializes a wide range of stabilizers for fruit based beverages. Our expertise and powder blending capabilities with hydrocolloids such as gellan gum, pectin, CMC, xanthan, etc. We obtain the desired viscosity, mouthfeel and stability for fruit based juices. For other drinks like acidified milk beverages (composed of milk and juice) we have a wide portfolio of blends based on functional stabilizers.

We work continuously evaluating different types of hydrocolloids to find those that provide optimal functionality, considering clean label, meeting customer requirements and offering, in addition to stability, body and mouthfeel, and protein protection, a wide range of textures adapted to each market.

Premigum® XPJ
Premigum® XLB

**The flexibility and efficiency you need to design,
produce and deliver power based food.**

Premigum® XPJ

- ▶ Ensure the stability of the drink during its shelf life
- ▶ Optimizing sensory properties, flavour release and texture profiling
- ▶ Improve the body and mouthfeel
- ▶ Excellent particle and pulp suspension
- ▶ Delays or prevents phase separation
- ▶ Increase viscosity

Versatile base suitable for **Nectars** and **fruit juices**

Premigum® XLB

- ▶ Protect milk casein from acid medium like juice
- ▶ Avoid casein micelles aggregation, keeping the suspension of small particles
- ▶ Avoids protein precipitation, appearance of an undesirable protein sediment with sandy texture at the bottom
- ▶ Clarification of the beverage

Versatile base suitable for **Acidified milk beverages**, **vegetable protein blends** and **high protein beverages**.

Functional Benefits

Juices

STABILIZER	VISCOSITY	STABILITY	DOSE
PREMIGUM XLB with pectin	Low	**	0.9 – 1%
PREMIGUM XLB with CMC and gums	High	**	0.2 – 0.5%
PREMIGUM XPJ with gums and pectin	Low	***	0.07 – 0.1%
PREMIGUM XLB fiber and pectin	Medium	**	0.2 – 0.5%

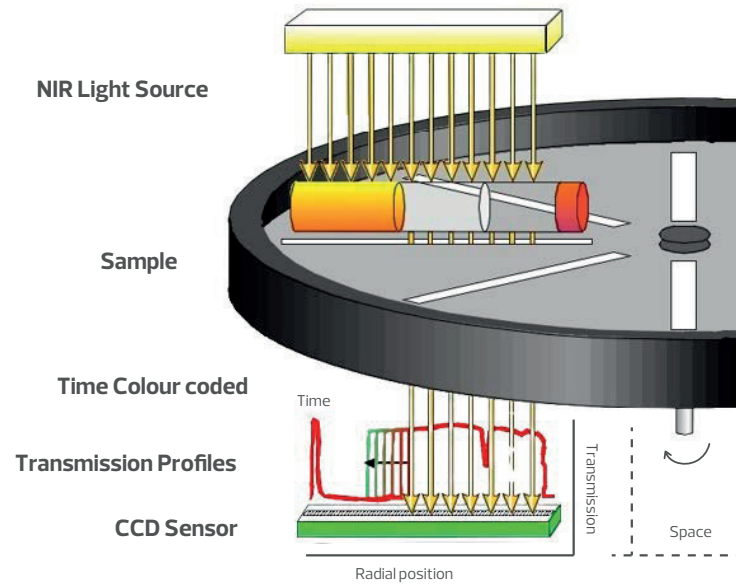
Acidified Milk

STABILIZER	VISCOSITY	OPTIMAL PH RANGE	STABILITY	PROTEIN PROTECTION	DOSE
PREMIGUM XLB with pectin	Low	3.8 – 4.1	**	***	0.3 – 0.65%
PREMIGUM XLB with pectins and gums	High	3.8 – 4.1	***	***	0.3 – 0.5%
PREMIGUM XLB with CMC and gums	High	3.8 – 4.1	**	**	0.3 – 0.65%

Stability analysis

Beverage stability prediction by LumiSizer

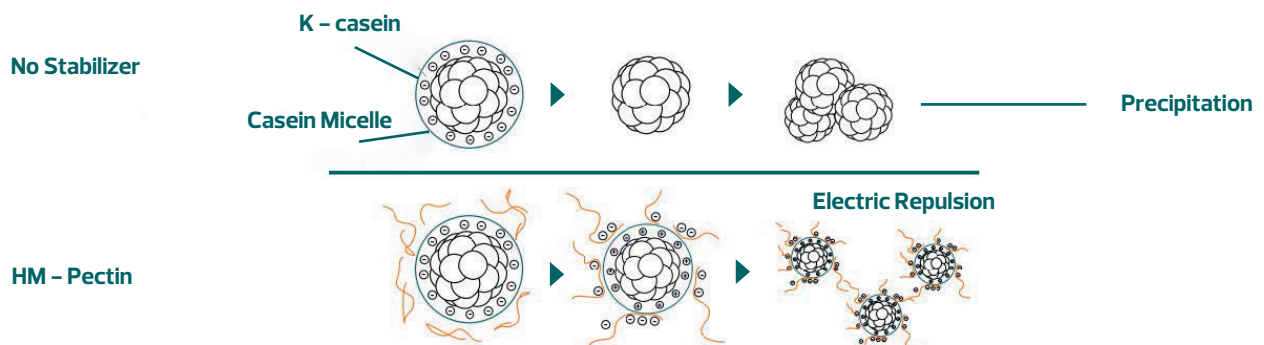
- ▶ Measurement of beverage stability rate through STEP-technology (Space + Time resolved Extinction Profiles) using LumiSizer 611
- ▶ Useful for Stabilizers and New recipes Development, Quality control, fast comparison and for obtained information about the behaviour of the beverage during its shelf life.
- ▶ Method consists in a spontaneously occurred clarification forced in each sample by centrifugation and it is quantified by transmitting light at every point and every moment



Basic principle for acidified milk drinks

Stabilizers are used in acidified milk to protect milk casein micelles in an acid environment like juice. Stabilizers avoid casein micelles aggregation, preserving small particle size and keeping them in suspension. Therefore, it prevents protein precipitation, occurrence of undesirable sediment with sandy texture at the bottom of the container and clarification of the rest of the beverage.

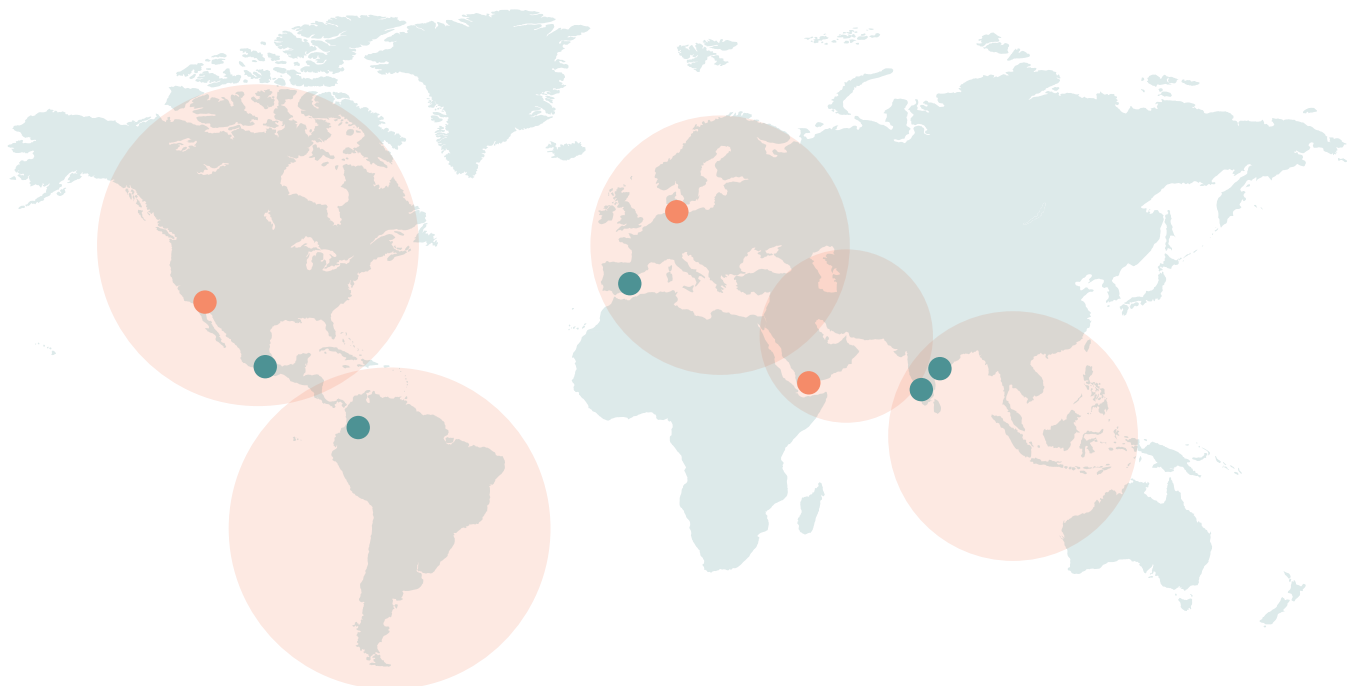
Stabilizers help to maintain original organoleptic characteristics of the acidified milk drink. Traditionally, high methoxyl pectin has been used for this purpose.



Model of non-homogenised casein micelles, subject to different pH, with and without stabilizer-pectin

A proven Food-as-a-Service model helping anyone from idea to market launch in less than 3 months

On a global network of identical food production hubs



Portable Powder Blending

The PPB is the core of a production hub. Designed to fit into a 40ft container for efficient transport and deployment. It can be operative anywhere in the world in 6–8 weeks and can yearly blend and pack up to 2000 MT/8 hours shift.



Highest quality standards

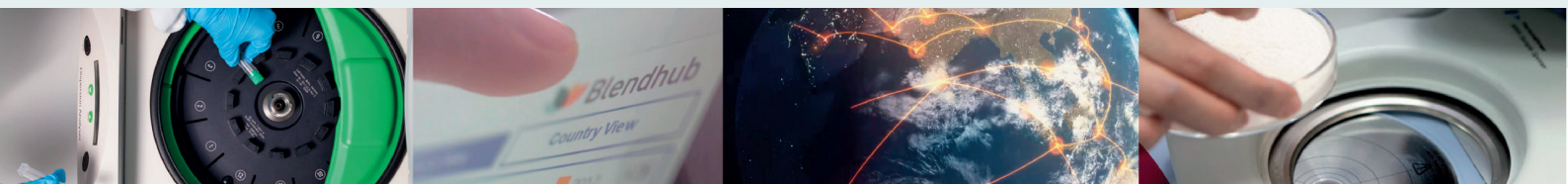
All network hubs are FSSC 22000 approved and operate FDA, Kosher, Halal and other certifications including digitized food quality standard by ChemoMetric Brain.

Formulation and ReFormulation

We develop and adapt any food recipe to local taste, texture and nutritional requirements in close collaboration with our customers while optimising global supply chains

An industrial replication model

From MES, SCADA and Digital Twins connected to digitised ingredients input, continuous blending control and guaranteed final blended product homogeneity.



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