

Coffee Solutions from TIC Gums



Whether you are looking to create a new coffee product or get back to the basics of coffee stabilization, TIC Gums offers technical solutions combined with stabilization expertise to make formulating simple. Our solutions provide a wide array of benefits, including stabilization of various protein sources and ingredients, emulsification, suspension and the ability to withstand various processing conditions. From cold brews with a splash of milk and sugar to keto beverages with high oil loads, the Gum Gurus® are standing by to provide innovative solutions that meet your formulation, process and stabilization needs.

Coffee Beverage Processing Options

UHT Processing

Definition: Ultra-High-Temperature (UHT) processing is a method of thermal processing in which beverages are heated to high temperatures (285°F) for a short period of time (3-5 seconds).

Challenges Solved: Provides emulsification, optimizes mouth coating and viscosity, provides suspension

Common Packaging: Plastic Bottle or Paper Carton



HTST Processing

Definition: High-Temperature-Short-Time (HTST) processing is a method of thermal processing in which products are heated and held at lower temperatures (185°F) for a longer period of time (15 seconds).

Challenges Solved: Provides emulsification, optimizes mouth coating and viscosity, provides suspension

Common Packaging: Plastic Bottle or Paper Carton



Retort Processing

Definition: Retort processing for beverages is a method of thermal processing in which the product is heated and sterilized within the packaging and gradually cooled inside a pressurized vessel.

Challenges Solved: Provides emulsification, increases mouth coating and viscosity, provides suspension

Common Packaging: Glass Bottle or Can



Instant Beverage

Definition: Instant beverages are powders that are pre-blended for the end consumer to ultimately add to water and consume within a short period of time.

Challenges Solved: Increases mouth coating, reduces awareness of particulates, reduces astringency

Common Packaging: Powder



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Processing Options	Recommended TIC Gums Product	Organic	Non-GMO	Non-GMO Project Verified	Value and Functionality
	Ticaloid® Pro OG I81	•	•	•	Ideal for non-dairy applications, organic, reduces visual separation, provides emulsification and suspension, increases mouth coating
	Ticaloid PRO I81 AG		•		Ideal for non-dairy applications, reduces visual separation, provides emulsification and suspension, increases mouth coating
	Ticaloid PRO OG D192	•	•	•	Organic, increases viscosity and mouth coating, reduces visual separation
	Ticaloid PRO I92 AGD		•		Reduces visual separation, increases viscosity and mouth coating
	Ticaloid PRO I22 RD		•		Ideal for retort, provides emulsification and added texture
	TICorganic® Ticaloid PRO I22 RD	•	•	•	Organic, ideal for retort, provides emulsification and added texture
	Ticaloid Ultrasmooth CL		•		Increases mouth coating, reduces awareness of particulates and astringency
	Ticaloid OG Ultrasmooth CL	•	•	•	Organic, increases mouth coating, reduces awareness of particulates and astringency
	Simplistica™ BV 0358		•		Ideal for sugar reduction, provides less bitterness and aftertaste than other stevia sweeteners, optimizes mouthfeel and body



Need help with your coffee concoction? Our Gum Gurus® are here to help!

Call: (800) 899-3953

Chat: ticgums.com/chat