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Product	Plant based	Clean Label	Palm-free	Characteristics
<b>MAYONNAISE &amp; SPOONABLE SAUCES</b>				
SWISSGUM C-4005				mayo with oil content > 65%, cold soluble
SWISSGUM C-4013				mayo and sauces with high viscosity, cold soluble
SWISSGUM C-4028				sterilised sauces & ready-to-eat meals
SWISSGUM C-4066				low fat mayo and dressing; cold soluble
SWISSGUM C-4079				sauce Hollandaise / Sc. Bernaise, hot process
SWISSGUM C-4508				clean labelled sauces
<b>KETCHUP &amp; TOMATO SAUCES</b>				
SWISSGUM C-4061				ketchup with pulpy texture; cold process
SWISSGUM C-4089				hot and spicy tomato sauces, pasteurised and/or sterilised
SWISSGUM C-4157				ketchup in hot process

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<b>POURABLE DRESSING &amp; MARINADES</b>				
SWISSGUM C-4009				transparent dressing, keeps particles in suspension
SWISSGUM C-4075				marinades and dressing in cold process
SWISSGUM C-4183				clear dressing and marinades, cold process
SWISSGUM C-4217				avoids oil ring on surface in dressing, marinades
<b>BEVERAGES &amp; DESSERTS</b>				
SWISSGUM C-4023				protein and/or alcoholic based drinks
SWISSGUM C-4291				instant protein drink, avoids too strong foaming
SWISSGUM C-4305				transparent water jelly dessert
SWISSGUM C-4321				keeps particles in suspension in drinks
SWISSGUM C-4323				fruit nectar, improves mouth-feel

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<b>FRUIT PREPARATIONS &amp; FILLINGS</b>				
SWISSGUM C-4001				avoids separation of fruit particles in mixing tank
SWISSGUM C-4040				bake-stable fillings (fruit, cheese, chocolate)
SWISSGUM C-4177				marmalade and fruit spreads with 25-50° Brix
SWISSGUM C-4219				bake and thermo-stable fruit preparation
SWISSGUM C-4256				fruit preparations with fruit pieces
SWISSGUM C-4310				bake-stable fruit applications
<b>TART GLAZE</b>				
SWISSGUM C-4045				clear, transparent, hot soluble
SWISSGUM C-4267				tart glaze, icings, muffin glaze, cold soluble
SWISSGUM C-4301				tart glaze, binds water in frozen fruit pieces