



## SWISSGUM

Stabilisation of food by functional additives and advanced technology is key to the food industry in order to offer the right products complying with consumers' requirements in respect to texture and shelf-life.



Competent technical support by raw material suppliers starting from the development until the launch of the product is essential for a quick entry and a long-term success in the market.

The activities of SWISSGUM are based on professional know-how and experience in the food industry. Thus a reliable customized service can be offered both in technical and commercial respects.

SWISSGUM gives its core attention to the development, production and sales of high quality and innovative products in order to achieve full customer satisfaction.

## SERVICE

Our customer service includes:

- Personal technical consulting by our experienced specialists
- Elaboration of individual solutions in partnership with customers through a reliable and confidential co-operation
- Conduction of customer seminars and common projects
- Flexibility in order to respond to specific customer requirements in a short time frame
- Efficient and reliable order processing

### Geographical location of SWISSGUM:

FRANKFURT (380 km / 4 hours)

STUTTGART (190 km / 2 hours)

MUNICH  
(260 km / 3 hours)



TAEGERWILEN / *Lake of Konstanz*

ZURICH AIRPORT (65 km / 40 min.)

### Contact:

SWISSGUM AG  
Rheinsichtweg 2  
CH-8274 Taegerwilen / SWITZERLAND

Telefon: + 41(0) 71 671 14 40

Fax: + 41 (0) 71 671 14 45

e-mail : [info@swissgum.com](mailto:info@swissgum.com)

[www.swissgum.com](http://www.swissgum.com)



## PRODUCT RANGE

The product range consists of the following stabilising systems:

- Beverages
- Ready to eat meals
- Fruit preparations
- Foamed products
- Functional food

### SWISSGUM F for Ice Cream Industry

The product line SWISSGUM F includes stabilising systems for the following applications:

- Ice cream
- Milk ice
- Frozen yogurt
- Sherbet and sorbet
- Water ice
- Soft serve (UHT mixes, powder)
- Mousse and rippel sauces
- Powdered blends

### SWISSGUM D for the Dairy Industry

The SWISSGUM D line covers stabilising systems for the following applications:

- Yogurt (stirred and set)
- Dessert products (i.e. puddings, flans, custards, mousse, jellies)
- Milk drinks
- Fresh cheese
- Processed cheese

### SWISSGUM C for the Convenience Food Industry

SWISSGUM C products are stabilising systems for the following applications:

- Salad dressings
- Sauces and Soups

The offered solutions can be adapted to the customer's process technology (i.e. instant, pasteurised, sterilised, chilled, frozen).

### SWISSGUM M for the Meat Industry

The product line SWISSGUM M includes stabilising systems for the following applications.

- Cooked ham
- Sausages
- Hamburger and fine paste

### SWISSGUM S Hydrocolloid specialities

Most of the SWISSGUM products contain hydrocolloid specialities. These products are also available as single ingredients. They show one or more of the properties listed below:

- *Controlled* dispersion, hydration and gelling properties
- Prevention of syneresis
- Good product stability even at low viscosity
- High fiber content
- High microbiological standard

### PACKAGING:

All listed products are available in 25 kg bags, in small packages or big bags. The size of the packages can be adapted to the customers' requirements.