

WE ARE HERE TO HELP

Access premium quality ingredients sourced directly from the manufacturers, including hydrocolloids, starches, and proteins

Navigate and overcome supply chain challenges with domestic product supply and a trusted brokerage firm

Solidify your sourcing strategy by utilizing our extensive manufacturer network

Collaborate with our highly specialized technical expertise to select the best solutions for your specific applications

Identify clean label options

Receive on-site training to empower your R&D teams to effectively handle and formulate specialty ingredients

908-552-9599

www.us-sgi.com

info@us-sgi.com

New Jersey, USA

WHY SGI?

Our brokerage firm has an expansive portfolio of texturizers, stabilizers, and proteins, expert formulation knowledge, and domestic ingredient supply supported by our global manufacturer network

Our brokerage firm offers the highest quality ingredients and reliable supply security

Partner with us to streamline your new product development journey and bring your products to market faster

We are here to accelerate your product development and overcome challenges with our unparalleled expertise and resources



Follow The Gum Dr. on LinkedIn

For Educational Content

<https://www.linkedin.com/in/m-erhan-yildiz-ba8a4a3/>



Locust Bean Gum

Purposeful, Wholesome, Simply

Good Ingredients



Brought to you by Simply Good

Ingredients, LLC &

The Gum Dr.

Contact Us For Samples

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Broad Range of Ingredients

Locust bean gum (LBG), also known as carob gum, is a natural thickening and stabilizing agent obtained from the seeds of the carob tree

It is commonly used in food products such as ice cream, yogurt, salad dressings, beverages, and sauces to improve their texture, stability, and mouthfeel

It is a hydrocolloid, a linear polysaccharide composed of a mannose backbone and galactose side chains

It is not soluble in cold water and requires to be heated to 85C to be fully functional

It has one-of-a-kind synergies with both xanthan and carrageenan

LBG has one of the longest linear viscoelastic regions of all hydrocolloids which makes it an excellent mouthfeel enhancer in beverages including plant-based beverages

Experience the difference with Simply Good Ingredients' Carob Bean Gum

So many possibilities with LBG



Texture, Stability and Moisture Management



Mouthfeel, Process efficiency, & Gel network

Contact us for sample

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Carob Products

Locust Bean Gum

Carob Powder

Carob Protein



Safety is our Priority

We supply our customers in several geographic regions including Assia, Europe, North America, and China.

We have ISO 9001, FSSC 22000, Kosher and Halal, FDA certificates, GMO-Free & ALLERGEN- Free declarations

We also have URSA MASTER (Understanding Responsible Sourcing Audit) Certification of our production process

Our Supplier: INCOM

INCOM has been manufacturing and exporting carob-based food ingredients such as Locust Bean Gum, carob powder, and carob molasses since 1980.

We are proud to say that INCOM is the 4th largest Locust Bean Gum (LBG) manufacturer in the world and controls about 10% of the LBG world market.

www.incomas.com

