



National Stabilizers Inc.'s Good Sensations food and beverage stabilizers offer custom stabilizer blends to improve the machinability and texture of tortillas, thereby improving quality, extending shelf life, and giving the "good sensations" consumers will enjoy.

Stabilizer Blends for Tortillas

APPLICATION

Tortilla Dough Additive (Cellulose Gum, Guar Gum)

Primarily for corn tortillas to improve texture & flexibility; reduce breakage

Tortilla Dough Conditioner #9 (L-cysteine, ascorbic acid)

Use in flour tortilla and pizza dough to relax dough and strengthen protein

ENZYMES

Tortilla Amylase Blend (Flour, Enzyme)

A blend of alpha amylase and maltogenic amylase as dough conditioner, maintain rollability over shelf life

USE LEVEL

0.2-0.5%

8 oz per

100 lb flour

0.2 lbs per

100 lb flour

Packaged in 50 lb bag in boxes (custom batch packs available)

Other Services Available

CUSTOM SOLUTIONS

We are happy to work with you to develop a custom solution and pack size to stabilize your tortilla recipe and desired attributes.

NEW PRODUCT DEVELOPMENT

Assist with formulation of specialty tortilla recipes such as gluten free.

CO-PACKING AND BLENDING

Powder Blending to achieve uniform mixture.

Custom packing to meet batch requirements of customer.

Dry blend batch packs to eliminate time consuming weighing of ingredients.

INGREDIENT SOURCING

Leverage supplier relationships for competitive pricing and quantities.



National Stabilizers, Inc.



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Good Sensations

Stabilizer Ingredients for Tortillas

DESCRIPTION

FUNCTIONALITY

EMULSIFIERS

Mono - Diglycerides

Helps to soften dough

GUMS

Agar Agar Gel

Forms gel after heating/cooling

Gum Arabic (Acacia Gum)

Low viscosity, emulsifier, cold water soluble

CMC 50000 Locust Bean Gum

High viscosity and cold water soluble

Forms gel with xanthan after heating/cooling

Guar Gum

Add viscosity, is cold water soluble

Carrageenan Kappa

Forms gel after heating/cooling

Carrageenan Lambda

Forms gel in cold water with Ca ions

Carrageenan Iota

Forms gel after heating/cooling

Pectin LM-12

Forms gel with Ca ion

Tara Gum

Adds viscosity, forms gel with xanthan with heating/cooling

Xanthan Gum

Helps with emulsification/suspension, cold water soluble

Xpress Xanthan, Agglomerated

Instantized for rapid dispersion

GELATINS

Bloom: 175, 225, 250/260, 275

Type: Beef or Pork

SWEETENERS/BULKING AGENTS

Sugar

Nutrasweet (aspartame)

Tapioca Syrup Solids 27 DE

Corn Syrup Solids 42 DE

Maltodextrin 10 DE

FLOW AGENT

Flow Agent Silicon Dioxide

PLANT BASED PROTEINS & ALTERNATIVES

Pea Protein, 80% Protein

Oat Milk Powder

STARCHES

Potato Starch (Penpure UM)

Pre gelled starch, cold water soluble

Other Native and Modified Starches can be sourced

ACIDULANTS

Ascorbic Acid

Citric Acid

Fumaric Acid

Dicalcium Phosphate

Buffer to control pH

Sodium Citrate

Buffer to control pH

PRESERVATIVES

Calcium Propionate

Potassium Sorbate (Granular)

Potassium Sorbate (Powder)

Natural Preservatives

— Cultured Dextrose can be sourced

Typical pack size is 50 lb bag in box (Custom batch packs available)