

Product Bulletin

How does NSI's Xanthan Gum work to improve hot and spicy sauces

NSI Xanthan Gum is a natural gum that is used for thickening sauces and suspensions in sauces.

Xanthan gum, a common food additive, can significantly enhance the texture and stability of hot and spicy sauces, especially those prone to separation or those you want to have a thicker consistency.

Here's how xanthan gum works to improve your sauces:

1. Thickening:

- Xanthan gum is a highly effective thickener, even in small amounts.
- It increases the viscosity of the sauce, giving it a richer and more substantial mouthfeel.
- This is especially helpful if your hot sauce has a watery consistency or you want a thicker, more luxurious texture.

2. Stabilization:

- Hot sauces often contain a mixture of oil, vinegar, and other ingredients, like pepper mash, that can separate over time, especially if the sauce isn't a stable emulsion.
- Xanthan gum acts as a stabilizer, preventing this separation and helping to maintain a consistent texture and appearance.
- It does this by increasing the viscosity of the liquid, which helps hold the ingredients in suspension.

3. Improved Mouthfeel:

- Beyond simply thickening, xanthan gum can enhance the mouthfeel of your sauce, creating a smoother, more velvety texture.
- It helps the sauce cling to food better, improving the overall eating experience.

Recommended Usage:

- **Start Small:** Xanthan gum is potent, so it's crucial to start with a small amount (e.g., 1/8 teaspoon per cup of sauce or 0.2% by weight) and increase gradually to achieve your desired thickness.
- **Prevent Clumping:** Xanthan gum can clump if added directly to a liquid.
 - **Method 1 (blender):** Blend a portion of the sauce, then add the xanthan gum slowly while blending until well combined.
 - **Method 2 (slurry):** Mix the xanthan gum with a small amount of oil (or a dry ingredient like sugar) before adding it to the sauce, whisking or stirring vigorously to prevent clumping.
- **Blend thoroughly:** Once added, ensure the xanthan gum is fully dispersed by blending or vigorously whisking the sauce.

In essence, xanthan gum is a versatile tool for creating hot sauces with improved thickness, stability, and mouthfeel. Just remember to add it gradually and mix it in well to avoid clumping.