

Hydrocolloids & Gums



Tilley has been connecting its customers to the world's premier ingredient suppliers since 1952.

Tilley specializes in turnkey solutions for all your ingredient needs. We alleviate the stress surrounding supply chain challenges, documentation, and regulatory constraints by providing experienced industry specialists delivering customized solutions.

Your One-Stop Ingredients Supplier for Food & Beverage Applications

Hydrocolloids & Gums

Acacia Gum	Konjac Gum
Agar Agar	Locust Bean Gum
Carrageenan	Methylcellulose
Gellan Gum	Sodium Alginate
Guar Gum	Xanthan Gum
Hydroxypropyl Methylcellulose	

Top Quality
Supply Partners

Jungbunzlauer



PRODUCTS	Acacia Gum	Agar Agar	Carrageenan	Gellan Gum	Guar Gum	Hydroxypropyl Methylcellulose	Konjac Gum	Locust Bean Gum	Methylcellulose	Sodium Alginate	Xanthan Gum
Applications											
Baking Mixes		x			x			x	x	x	x
Batters & Breadings	x	x	x		x	x	x	x	x	x	x
Beer	x		x								
Beverages	x		x	x	x			x			x
Confectionary	x	x	x	x	x	x		x	x	x	x
Cultured Dairy Stabilizers	x	x	x	x	x	x	x	x	x	x	x
Dairy Beverages	x		x	x	x	x		x	x		x
Dessert Gels		x	x	x	x	x	x	x	x	x	x
Dry Seasoning Mixes	x		x		x					x	x
Egg Reduction / Replacement	x		x		x		x	x		x	x
Frozen Dessert Stabilizers	x	x	x	x	x	x	x	x	x	x	x
Fruit Preparations		x	x		x	x	x	x	x	x	x
Glazes	x	x	x		x			x		x	x
Marinades	x		x		x	x	x	x	x	x	x
Meats Further Processed		x	x			x	x	x	x	x	
Milk Desserts	x	x	x	x	x	x		x	x	x	x
Plant Based Beverages	x		x	x	x			x			x
Plant Based Meats		x	x	x		x	x	x	x	x	
Poultry Further Processed		x	x			x		x	x	x	x
Processed Cheese	x	x	x		x	x		x	x	x	x
Salad Dressings	x		x		x		x	x		x	x
Sauces	x		x		x		x	x		x	x
Seafood Further Processed		x	x	x		x		x	x	x	x
Soy Milk	x		x	x	x			x			x



Acacia Gum

Acacia Gum is derived from the hardened sap of the *Senegalia* (Senegal) and *Vachellia* (Seyal) species of the acacia tree, which is then ground into a fine powder. It serves as a stabilizer, emulsifier, and thickener, enhancing the texture of various food products. You can find Acacia Gum in items such as wine, chewing gum, yogurt, soda, and soup.

Agar Agar

Agar Agar products are extracted from specific types of red seaweed. As a food ingredient, Agar Agar has become a versatile solution for a number of applications and a critical part of the manufacture of gelled products. Its ability to form a thermo-reversible gel and the considerable difference in its gelation and melting points make it functional as an ingredient to increase gel strength and structure in icing, glazes, and confections.



Carrageenan

Products with Carrageenan dot every aisle of the grocery store. The ingredient has ideal use cases in food, beverages, and personal care items. It is an incredibly versatile emulsifier and thickening agent that is nature-based and organic-allowed, making it an essential ingredient for dairy, dressings, processed meats, and other in-demand applications. Trust Tilley's technical team to provide use-specific formulations to enhance your consumer products.

Gellan Gum

Gellan Gum is a natural ingredient that has found a versatile role within the food and beverage industries. Gellan Gum's properties make it a multifunctional gelling agent that offers stability and unique textures. To meet the growing need for organic-compliant and sustainable ingredients, more producers rely on this gelling agent for clean label food manufacturing solutions.



Guar Gum

Guar Gum is derived from the seeds of the guar plant. This natural, plant-based fiber is used as a thickener and stabilizer. It is commonly added to soups and stews to bind ingredients and prevent separation. In gluten-free baking, Guar Gum can mimic the binding properties of gluten. It is also frequently used in beverages, dairy products, and processed foods.





Hydroxypropyl Methylcellulose

Hydroxypropyl methylcellulose (HPMC) is a universal food ingredient used as an emulsifier, film former, stabilizer, and thickener. It is found in dairy products, baked goods, sauces, dressings, and meat alternatives. HPMC enhances gluten-free breads by strengthening bindings and extending shelf life. In fried foods, it reduces oil uptake and maintains batter shape. For cookies, it improves strength and prevents brittleness. In whipping cream, it extends shelf life, increases volume, and enhances emulsification. For frozen dough, it maintains shape and reduces water loss.

Konjac Gum

Few special ingredients are as versatile as Konjac Root Gum. At Tilley Distribution, we connect leading Konjac Gum suppliers with end-use manufacturers worldwide, shaping leading consumer products across categories. Konjac Gum uses vary from thickener in food staples to a binding agent in pharmaceuticals. As your partner in continued success, Tilley will help you define the ideal formulation for any application. See what makes Tilley your ideal Konjac Gum distributor.



Locust Bean Gum

Locust Bean Gum, also known as Carob Bean Gum, is derived from Carob Tree seeds to form a versatile, natural thickening agent. Used in many food product applications, Locust Bean Gum is similar to Guar Gum, with one important distinction: Locust Bean Gum requires a heat activation step—180° F is necessary for full functionality.



Methylcellulose

Methylcellulose is derived from natural cellulose and has a white to milky-white color. It is a tasteless powder with multiple functions, including film-forming, emulsifying, adhesive, and thickening properties. Methylcellulose is widely used in baked goods, fried foods, desserts, candies, and soups.

Sodium Alginate

Alginates are a family of extracts derived from brown seaweeds containing alginic acid. The acid is extracted, processed, and converted to sodium alginate. This versatile, neutral, sustainable ingredient is a solution for a variety of food products. Alginates are most notably used in refabricated products, fruit fillings, and cheese sauces.



Xanthan Gum

Xanthan Gum is a functional, versatile stabilizer used across the food and beverage industry as a workhorse ingredient. Personal care and other industrial applications also utilize Xanthan for its ability to add viscosity and cling. There are several different grades with differences that include country of origin, overall texture, and dispensability. Working with a qualified Xanthan Gum supplier makes all the difference.



Explore our Comprehensive Food & Beverage Ingredients.

Scan the QR code to discover our diverse range of products tailored for the food and beverage industries. From hydrocolloids to a wide variety of other ingredients, see how we can meet your needs.

Memberships, Awards & Certifications



Our Tilley True™ Promise

Tilley True™ is our guarantee that business will be conducted with quality, integrity, and commitment every step of the way. It's a promise to our customers, our team members, and our industry peers. We constantly work to ensure our processes, services, and products meet the most exacting standards and expectations. Whether you are working with our team to source specialty ingredients or solve complex supply chain challenges, you'll see our Tilley True™ commitment in everything we do.



Download our Hydrocolloids Brochure

