

Locust bean gum

Cat. No.:	HY-W250146
CAS No.:	9000-40-2
Target:	Biochemical Assay Reagents
Pathway:	Others
Storage:	Please store the product under the recommended conditions in the Certificate of Analysis.

Locust bean gum

BIOLOGICAL ACTIVITY

Description	Locust bean gum is a natural polysaccharide derived from the seeds of the carob tree. It is commonly used as a thickening, stabilizing and gelling agent in a variety of foods, including dairy, baked goods and meat products. Locust bean gum has several properties suitable for these applications, including high water retention capacity, ability to form stable gels at low temperatures, and resistance to acidic conditions. Additionally, it can be used as a dietary fiber supplement due to its potential health benefits, including improving digestion and lowering cholesterol levels.
In Vitro	Locust bean gum is a biochemical reagent that can be used as a biological material or organic compound for life science related research. MCE has not independently confirmed the accuracy of these methods. They are for reference only.

Caution: Product has not been fully validated for medical applications. For research use only.

Tel: 609-228-6898

Fax: 609-228-5909

E-mail: tech@MedChemExpress.com

Address: 1 Deer Park Dr, Suite Q, Monmouth Junction, NJ 08852, USA