

HTG Spotlight



Psyllium

Psyllium is an all-natural fiber that comes from the plantago (or psyllium) plant. Psyllium adds beneficial texture to gluten-free baked foods, making them more moist and tender. As a thickener, it has been used in ice cream and frozen desserts. Upon absorbing water, the clear, colourless, mucilaginous gel that forms increases in volume by tenfold or more .

- ◆ gluten free
- ◆ no odour or flavour

Applications

Bakery Products
Beverages
Health Drinks
Ice Cream
Jams
Cereal
Rice
Prepared Meals

Advantages

Clean label
Non GMO
Cost effective
High versatility
Adjustable usage to suit your needs
Easy to use
Time saving
Neutral taste and aroma
Holds 20 times its weight
Can replace other hydrocolloids
Healthy and natural
High source of fiber
2 year shelf life



We Have Good Taste!



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