Gellan Gum Cheat Sheet

	Gellan Gum F	Gellan Gum LT100
Usage Ratio	0.05 - 3%	0.05 - 3%
Hydration	167-203°F (75-95°C)	>185°F (85°C)
Clarity	Clear	Opaque
Texture	Brittle	Elastic
pH	4-10	3-10
Setting Temp.	50-122°F (10-50°C)	158- 176°F (70-80°C)
Melting Temp.	176-284°F (80-140°C)	160-167°F (71-75°C)
Freeze-Thaw Stable	No	Yes
Promoter	Potassium, Magnesisum, Sodium, Acids, and Calcium promote gelling	–
Tolerates	Resists syneresis, add sugar after hydration	Tolerates up to 50% alcohol, tolerates calcium
Synergy	Gellan Gum LT100	Gellan Gum F
Syneresis	No	No

Related Links:

Blog - blog.ModernistPantry.com

Website - www.ModernistPantry.com

Video - Gellan Gum Primer Episode

Ask A Chef - Gellan F or LT100, Someone Explain this Alphabet Soup!

Ask A Chef - Get Suspended

Video - Fluid Gels

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