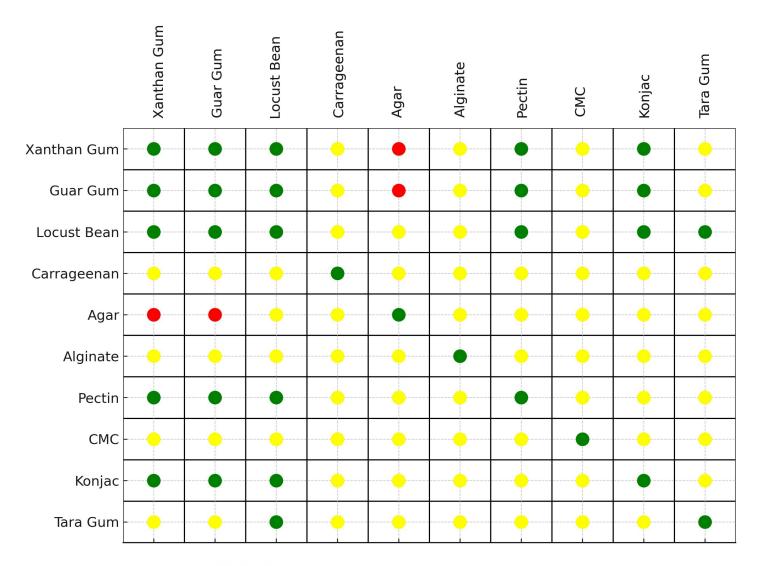


HYDROCOLLOID COMPATABILITY MATRIX

A visual guide to how gums, pectins, and alginates interact in food formulations.



Footnotes:

- Compatible = Hydrocolloids mix well with synergistic effects.
- Limited = Compatibility depends on pH, ions, sugar concentration, etc.
- Not Compatible = Hydrocolloids generally do not mix well.

Examples:

- Xanthan + LBG = Strong synergistic gel.
- Xanthan + Konjac = Thermostable gel.
- κ-Carrageenan + LBG = Enhanced gel strength.
- Alginate + Calcium = Irreversible gel (common in spherification).
- LM Pectin + Calcium = Heat-reversible gel suitable for low-sugar foods.