

Application	Use level (%)
<i>Hot-processed gelling applications</i>	
Cake glaze	0.60–0.70
Cheese, imitation block	2.20–2.70
Cheese, imitation spread	0.30–0.35
Desserts, water gels (dry mix)	0.50–0.80
Desserts, water gels (RTE)	0.60–1.00
Desserts, water gels (sugar free)	0.60–0.80
Entrapment or encapsulation	1.00–2.00
Fabricated or formed foods	2.00–3.00
Fish gels	0.50–1.00
Frozen dough	0.10–0.25
Fruit-in-gel	0.80–1.20
Ham, further processed	0.30–0.50
Jelly, imitation (low sugar) dry mix	1.50–2.00
Jelly, imitation (low sugar) RTE	1.00–1.50
Mayonnaise, imitation	0.50–1.00
Pasta	0.10–0.50
Petfood	0.20–1.00 + LBG
Petfood, gravy	0.10–0.20 + Guar
Pie filling	0.30–0.50
Poultry nuggets	0.40–0.70
Poultry, further processed	0.25–0.50
Red meats, further processed	0.25–0.50
Seafood, further processed	1.25–1.75 + starch
Sorbet	0.15–0.30 + pectin
Sour cream	0.10–0.20 + LBG
Surimi or kamaboko	0.20–0.30 + starch
Tomato sauces	0.10–0.20 + starch
Whipped cream	0.01–0.05

<i>Hot-processed thickening applications</i>	
Batter mixes	0.10–0.30
Coffee creamer	0.10–0.20
Desserts, creamy whipped	0.15–0.30
Fruit topping	0.30–0.50
Mayonnaise, imitation	0.40–0.60 + starch
Moisture barriers or meat glaze	0.80–1.20
Salad dressing, hot process	0.20–0.50
Syrups	0.10–0.30
Variegates	0.30–0.80 + starch
<i>Cold-processed thickening applications</i>	
Cheesecake (no bake)	0.60–1.00
Fruit beverages	0.10–0.20
Mayonnaise, imitation cold process	0.40–0.70 + xanthan
Salad dressing (dry mix)	0.60–1.00
Salad dressing (cold process)	0.20–0.50