NFFOODS Spectrum
perspectives on food technologies & business
ASIA

New TayaGel Modus expands Jungbunzlauer's texturant portfolioÂ

03 December 2025 | News

A new era in gellan gum innovation delivers crystal-clear gels with very high gel strength, sustainably

Jungbunzlauer

A new era in gellan gum innovation delivers crystal-clear gels with very high gel strength, sustainably

Jungbunzlauer, a global leader in high-quality, sustainable ingredients from natural sources, launched TayaGel Modus, a gellan gum designed to deliver exceptional clarity and high gel strength in a wide range of applications. This latest addition to the company's growing texturants portfolio supports label-friendly formulations, creates an elastic, firm and slightly brittle gel and offers new possibilities for formulators seeking a strong vegan alternative to gelatine in desserts.

Developed in line with Jungbunzlauer's purpose â?? to create naturally better ingredients that enhance everyday life â??TayaGel Modus meets the growing demand for label-friendly solutions. Its unique functionality offers formulators a versatile solution to meet evolving consumer expectations without compromising on performance.

"TayaGelÂ Modus further strengthens our texturants offer to customers. This new product provides formulators with a unique gellan gum that delivers an even broader range of customer-preferred textures by combining TayaGelÂ Modus with TayaGelÂ HA, TayaGelÂ LA and our xanthan gum grades," said Jens Birrer, VP Texturants at Jungbunzlauer. "From single ingredients to more complex blends, this innovation reflects our commitment to helping customers with label-friendly solutions for their increasingly complex formulations."

This represents Jungbunzlauer's second texturant launch in less than a year, reflecting the company's focus on supporting customers with trusted, high-quality solutions that simplify formulation challenges and enable greater innovation.

TayaGel Modus will debut at Fi Europe 2025, taking place 2 â?? 4 December in Paris, Porte de Versailles (Booth 72Q80). Visitors are invited to sample recipes featuring TayaGel Modus and other naturally derived ingredients and meet Jungbunzlauer's experts to discuss application needs and formulation challenges.