

Top Food Additives from China: Your Premier Dietary Supplement Partner at Hi & Fi Asia-China



Xian, Shaanxi Dec 9, 2025 ([Issuewire.com](https://www.issuewire.com)) - Growing global attention on functional foods, dietary supplements, and natural stabilizing agents has made the search for Top Food Additives from China increasingly important for manufacturers and brand owners preparing for trade events such as Hi & Fi Asia-China. As international markets focus on ingredient transparency, performance, and versatile application, companies with integrated raw material expertise and OEM production capabilities are playing a significant role in shaping product innovation. Among these enterprises, Shaanxi Yuntai Biological Technology Co., Ltd. (YTBIO) contributes to the development of food additives, plant-derived materials, and functional supplement solutions that align with shifting industry expectations.

Evolving Demand for Modern Food Additives

Food additives are essential components in the global food and supplement industries, supporting stability, texture, solubility, viscosity, and overall product performance. As consumers continue moving toward clean-label formulas and natural ingredient sources, manufacturers must balance functionality with regulatory compliance and consumer-friendly product narratives.

In this landscape, hydrocolloids such as Locust Bean Gum (LBG) E410 stand out for their compatibility with both traditional and modern formulations. According to the product overview provided by YTBIO, Locust Bean Gum Powder is widely used in foods, beverages, desserts, and personal care products due to its thickening, stabilizing, and gelling characteristics. These applications support the growing need for natural, plant-sourced ingredients that meet functional requirements without artificial additives.

Such trends reinforce the importance of suppliers that understand both the technical features of food additives and the development pathways for finished products—an area where YTBIO has built capabilities through a decade of production experience and continued investment in new product

exploration.

A Comprehensive Manufacturer with Integrated Capabilities

Established in 2014, YTBIO is headquartered in Xi'an, with its manufacturing facility located within the Weinan Economic and Technological Development Zone. The factory covers more than 10,000² and supports a wide portfolio including capsules, Granulation, tablets, solid beverages, gummies, and other OEM supplement categories.

The company's development history includes ten years of specialization in raw materials such as herbal extracts, nutritional ingredients, organic extracts, and cosmetic ingredients. This combination enables the team to approach the health food industry from both a scientific and a practical perspective, offering solutions that span from ingredient selection to finished product development.

Through its understanding of raw materials, YTBIO provides comprehensive compounding support, guiding clients on how to integrate functional ingredients—including food additives like Locust Bean Gum—into formulations that match product positioning and market expectations. This integrated model allows buyers to streamline the entire development process, reducing reliance on multiple suppliers and ensuring more consistent production outcomes.

Locust Bean Gum E410: Functional, Versatile, and Clean-Label Compatible

Locust Bean Gum, also known as Carob Gum or E410, is derived from the seeds of the carob tree. YTBIO's product listing highlights several technical features that make this additive widely suitable for food and supplement production:

Ability to modify viscosity and stabilize emulsions

Compatibility with various hydrocolloids such as carrageenan and xanthan gum

Application in dairy products, frozen desserts, bakery fillings, and beverage formulations

Use in gummies and soft candies requiring controlled texture

Functionality that supports plant-based and natural formulations

The product aligns well with both conventional and innovative food applications. For example, it can be used to enhance mouthfeel in plant-based beverages or to improve the structure of gelatin-free confectionery systems—two areas experiencing growth in multiple regions.

YTBIO's Locust Bean Gum offering highlights the company's focus on supplying additives that integrate smoothly into supplement manufacturing workflows, especially considering the company's OEM strength in formats like gummies, solid beverages, and tablets.

OEM Strength Supporting Dietary Supplement Innovation

Modern supplement markets favor diversity in format, taste, portability, and ease of consumption. YTBIO's OEM capabilities address these evolving needs through:

Capsules for targeted herbal or nutritional blends

Granules for instant drink sachets and functional beverage systems

Tablets including chewable, coated, or effervescent forms

Solid beverages for herbal extracts, vitamins, and hydration products

Soft candies (gummies) for flavored supplement delivery

Custom formats designed according to brand positioning

Locust Bean Gum E410 plays a supporting role in several of these categories. For example, in gummies and soft candies, the gum helps create a more stable texture; in instant beverages, its viscosity-modifying properties contribute to consistent mixing and improved mouthfeel.

With increasing global interest in functional gummies and plant-based food systems, this combination of raw material offerings and OEM capabilities provides brands with options for developing new supplement categories suited for different consumer groups.

Industry Trends Highlighted at Hi & Fi Asia-China

As one of Asia's most influential exhibitions for food ingredients and health product innovation, Hi & Fi Asia-China continually reflects major industry themes. Several of these trends intersect with YTBIO's product lines and development strategies:

- Clean-Label Formulation and Natural Plant-Based Additives

Consumers increasingly prefer ingredients from recognizable plant sources. Locust Bean Gum, derived from carob seeds, fits well into natural product positioning, providing functional performance without synthetic components.

- Growing Popularity of Functional Beverages

Instant drink powders and solid beverage systems are becoming more common, particularly in markets that value convenience and personalized daily routines. Food additives play a role in stability, flow properties, and sensory experience.

- Textural Innovation in Confectionery and Health Foods

As gummies and gel-based formats expand, locust bean gum offers manufacturers the ability to fine-tune texture and consistency in non-gelatin systems.

- Cross-Category Development Between Food and Supplements

Many ingredients now appear in both supplement and functional food products. YTBIO's dual expertise in raw materials and supplement manufacturing allows brands to explore cross-category opportunities.

- Emphasis on Cost-Effective and Efficient Ingredient Integration

Manufacturers prefer additives with high compatibility and multi-functional benefits. Locust Bean Gum's synergy with other hydrocolloids and its varied applications meet this requirement.

These trends set the stage for companies like YTBIO to demonstrate their additive portfolio, OEM flexibility, and compounding knowledge to global partners attending the exhibition.

Application Scenarios for Locust Bean Gum and Related Ingredients

Food additives form the structural and functional backbone of many product categories. YTBIO's Locust Bean Gum E410, along with its broader raw material offerings, can support applications across multiple industries:

Dairy and Alternative Dairy Products

Yogurts, spreads, and plant-based milks often incorporate LBG for viscosity stabilization and improved mouthfeel.

Frozen Desserts and Ice Cream

Locust Bean Gum helps control ice crystal formation and contributes to smoother textures.

Bakery Fillings and Sauces

Stabilization properties support consistency during processing and storage.

Functional Gummies and Chews

Texture control is essential for achieving the desired chewiness and firmness.

Nutritional Beverage Powders

Fine powder systems may use LBG to create creamier consistencies when reconstituted.

Cosmetic Applications

Certain hydrocolloids appear in topical formulations for thickening and stabilization, aligning with YTBIO's experience in cosmetic raw materials.

This versatility reinforces why food additives such as Locust Bean Gum are increasingly important for brands seeking stable performance across product categories.

Why Manufacturers Seek Integrated Partners in China

China has become a major hub for the food additives and supplement industries due to its mature supply chains, access to raw botanical materials, and expanding manufacturing capacities. Companies like YTBIO offer several advantages for global buyers:

Strong raw material knowledge built over a decade

Factory infrastructure exceeding 10,000㎡ for multi-format OEM production

Comprehensive product development support from ingredients to packaging

Flexible ingredient application systems that help brands address market-specific needs

Commitment to new product development, providing more choices for formulation strategies

These strengths help buyers respond to rapid changes in consumer preferences while maintaining consistent production quality.

Perspective on the Future of Food Additives at Hi & Fi Asia-China

Hi & Fi Asia-China continues to showcase the expanding role food additives play in the global marketplace. As products evolve, the demand for plant-based stabilizers, functional hydrocolloids, and multi-purpose ingredients grows. YTBIO's engagement in both raw material supply and OEM manufacturing positions it well for partnerships with brands looking to develop innovative, natural, and market-aligned solutions.

The company's experience with herbal extracts and dietary supplement ingredients provides a complementary advantage when integrating food additives into finished product systems. For businesses preparing new product lines or exploring formulation upgrades, this combination of resources can support more efficient development pathways.

Closing Perspective

As global interest in functional foods and dietary supplements continues to rise, the importance of reliable ingredient partners becomes increasingly clear. Food additives such as Locust Bean Gum E410 play a critical role in supporting the stability, texture, and performance of modern products. With its integrated manufacturing system, raw material knowledge, and support for multi-format supplement development, YTBIO provides manufacturers with valuable resources as they explore the potential of Top Food Additives from China. Further details can be found at <https://www.ytbio-healthy.com/>

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