

Jungbunzlauer

From nature to ingredients®



Vegan gel dessert

with Xanthan Gum

Ingredients	Supplier	Quantity	
1 Sugar		15.00 %	22.50 g
2 Xanthan Gum FNCS	Jungbunzlauer	0.144 %	0.216 g
3 Locust Bean Gum		0.096 %	0.144 g
4 Low Acyl Gellan Gum		0.06 %	0.09 g
5 Water		83.50 %	125.25 g
6 Tripotassium Citrate	Jungbunzlauer	0.30 %	0.45 g
7 Citric Acid	Jungbunzlauer	0.60 %	0.90 g
8 Flavour, coloured (type: woodruff)*	Döhler	0.30 %	0.45 g
Total		100 %	150 g

* preferred flavour and colour can be added

Directions

- 1 Blend sugar, xanthan gum, locust bean gum and low acyl gellan gum
- 2 Add dry blend into hot water step by step (> 85 °C (185 °F)), dissolve whilst stirring with a high speed mixer (> 1500 RPM) for 2 min
- 3 Add tripotassium citrate, citric acid and hot solution into Thermomix
- 4 Heat to 90 °C (194 °F), hold for 2 min whilst stirring (speed 1)
- 5 Add flavour/colour and mix for another 2 min
- 6 Fill into suitable container and store at 4 °C (39 °F) – the gel dessert is ready to eat as soon as it has cooled down

Nutrition Information

	per 100 g (EU)	per 85 g serving (US)
Energy	255 kJ / 61 kcal	50 kcal
Fat	0 g	0 g
of which saturated	0 g	0 g
Carbohydrates	15.1 g	12.9 g
of which sugars	15.0 g	12.8 g
Fibre	0.2 g	0.1 g
Protein	0 g	0 g
Salt	60 mg	Sodium 20 mg



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The information contained herein is meant to demonstrate how our products can be used. This formulation has been subjected to limited stability tests and has been shown to perform well. The given data are suggestions without any guarantee aimed to support customers' development.