

Fruit topping

with TayaGel[®] LA & TayaGel[®] HA



Ingredients

	Ingredients	Supplier	Quantity
1	Fruit puree	Private Selection	35.00%
2	Water		16.00%
3	Trisodium Citrate	Jungbunzlauer	0.20%
4	TayaGel [®] HA (High Acyl Gellan Gum)	Jungbunzlauer	0.01%
5	TayaGel [®] LA (Low Acyl Gellan Gum)	Jungbunzlauer	0.23%
6	Sugar	Dominos	56.00%
7	Citric Acid solution (50%)	Jungbunzlauer	0.96%
	Water evaporation		8.40%
	Total		100%

Directions

1. Puree frozen pineapple
 2. Add water & trisodium citrate
 3. Blend small portion of the sugar with TayaGel[®] LA & TayaGel[®] HA
 4. Add to fruit mixture
5. Heat until 90°C (185°F)
 6. Add the rest of the sugar
 7. Add citric acid solution
 8. Cool down while stirring

Headquarters Jungbunzlauer Suisse AG · CH-4051 Basel · Switzerland · Phone +41 61 295 51 00

For further information please contact: headquarters@jungbunzlauer.com · www.jungbunzlauer.com

The information contained herein has been compiled carefully to the best of our knowledge. We do not accept any responsibility or liability for the information given in respect to described product. Our product has to be applied under full and own responsibility of the user, especially in respect to any patent rights of other and any law or government regulation.

Fruit topping

with TayaGel® LA & TayaGel® HA