

## Fruit preparation with TayaGel® LA and TayaGel® HA



### Ingredients

	Ingredients	Supplier	Quantity
1	Sugar		56.29%
2	Strawberry puree		35.00%
3	Water		7.24%
4	Trisodium Citrate Dihydrate	Jungbunzlauer	0.20%
5	TayaGel® LA (Low Acyl Gellan Gum)	Jungbunzlauer	0.29%
6	TayaGel® HA (High Acyl Gellan Gum)	Jungbunzlauer	0.01%
7	Citrite Acid Solution 50%	Jungbunzlauer	0.97%
	<b>Total</b>		<b>100%</b>

### Directions

1. Prepare a mix with a small part of the sugar, TayaGel® LA and trisodium citrate
2. Add dry mix to water during stirring, heat to > 90°C (194°F) and hold for 5 minutes
3. Add strawberry puree into a pot and heat to 90°C (194°F)
4. Add hot gellan solution (step 2) and continue heating for 2 minutes
5. Slowly add the residual sugar
6. Add or evaporate water to adjust dry substance
7. Add citric acid
8. Cool down the preparation whilst stirring
9. Fill cold at 25 - 30°C (77 - 86°F)

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

For further information please contact: [headquarters@jungbunzlauer.com](mailto:headquarters@jungbunzlauer.com) · [www.jungbunzlauer.com](http://www.jungbunzlauer.com)

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# Vegan gel dessert

with TayaGel® LA-CS and Xanthan Gum