

Vegan gel dessert

with TayaGel® LA-CS and Xanthan Gum



Ingredients

	Ingredients	Supplier	Quantity
1	Water		83.62%
2	Sugar		15.00%
3	TayaGel® LA-CS (Low Acyl Gellan Gum)	Jungbunzlauer	0.06%
4	Xanthan Gum FNCS	Jungbunzlauer	0.14%
5	Locust bean gum	Ceamsa	0.10%
6	Tripotassium Citrate	Jungbunzlauer	0.30%
7	Citric Acid	Jungbunzlauer	0.60%
8	Flavour (natural raspberry)	Takasago	0.08%
9	Colour (EXBERRY® shade brilliant pink)	GNT	0.10%
	Total		100%

Directions

1. Blend sugar, TayaGel® LA-CS, Xanthan Gum FNCS, and locust bean gum
2. Add dry blend into hot water step by step (> 85°C (185°F))
3. Dissolve whilst stirring with a high-speed mixer
4. (> 1500 rpm) for 2 min
5. Add tripotassium citrate and citric acid to hot solution
5. Heat to 90°C (194°F), hold for 2 minutes whilst stirring
6. Add flavour & colour and mix for another 2 minutes
7. Fill into suitable container and store at 4°C (39°F).
Gel dessert is ready to eat as soon as it has cooled down

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

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