

Jungbunzlauer

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	0.30%
6	TayaGel [®] HA (High Acyl Gellan Gum)	Jungbunzlauer	
7	Citrite Acid Solution 50%	Jungbunzlauer	0.97%
	Total		100%

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 + Add citric acid
7. Cool down the preparation whilst stirring
8. Fill cold at 25 - 30°C (77 - 86°F)

Key takeaways

- ✓ Heat-stable gel
- ✓ Influenced by sugar, ions, and pH
- ✓ Blend of TayaGel[®] LA and TayaGel[®] HA

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