

Jungbunzlauer

Nata de coco lychee drink

with TayaGel[®] LA



Ingredients

	Ingredients	Supplier	Quantity
1	Water		79.72%
2	Lychee juice		8.00%
3	Trisodium Citrate	Jungbunzlauer	0.02%
4	Sugar	Domino	6.00%
5	Nata de coco	Chaokoh brand	6.00%
6	TayaGel[®] LA (Low Acyl Gellan Gum)	Jungbunzlauer	0.013%
7	Citric Acid	Jungbunzlauer	0.15%
8	Calcium Lactate Gluconate	Jungbunzlauer	0.10%
	Total		100%

Directions

1. Mix water and juice
2. Add trisodium citrate
3. Add shredded nata de coco
4. Heat to 50°C (122°F)
5. Add sugar and hydrocolloid blend
6. Heat until 80°C (176°F)
7. Add citric acid
8. Add calcium source
9. Mix with heat for 2 minutes

Key takeaways

- ✓ High transparency with TayaGel[®] LA-CS
- ✓ Extremely low dosage required
- ✓ Superior particles suspension

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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