

Jungbunzlauer

Vegan gel dessert

with TayaGel® Modus and Xanthan Gum



Ingredients

Ingredients	Supplier	Quantity
1 Water		80.22%
2 Sugar		18.00%
3 TayaGel® Modus	Jungbunzlauer	0.30%
4 Xanthan Gum		
5 Tripotassium Citrate	Jungbunzlauer	0.30%
6 Citric Acid	Jungbunzlauer	1.00%
7 Colour (EXBERRY® shade vivid red)	GNT	0.10%
8 Natural Raspberry Flavour		0.08%
Total		100%

Directions

1. Heat water in kitchen machine (90 °C/194 °F)
2. Let stir (speed 3) during whole processing
3. Sprinkle in the TayaGel® Modus and Xanthan Gum blend, and sugar
4. Let dissolve (2 min)
5. Add Tripotassium Citrate and Citric Acid
6. Let dissolve (2 min)
7. Add colour
8. Let dissolve (1 min)
9. Fill in cup and store in fridge

Key takeaways

- ✓ Comparable to gelatine texture
- ✓ Crystal clear vegan desserts
- ✓ Enhanced flavour intensity

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