

Jelly

recommended recipe

Product characterization

Classic jelly on vegetable basis with a pleasant texture.

Recipe (Ref.: HB10_94e.DOC)

Water	80 %
Saccharose	19 %
VIDOGEL 203/200 clear (E 407/E 410)	0,70 %
Citric acid	0,30 %
Essences	X %
Colouring	X %

Preparation

1. Add the mixture directly to the water whilst stirring vigorously
2. Allow to boil for one minute whilst stirring continuously
3. Pour into moulds and allow to cool

Remarks

- VIDOGEL 203/200 clear yields a fine, elastic gel with a very pleasant mouthfeel.
- The gel is completely syneresis-free.
- By changing the mixture ratios we can adapt the product to individual specific requirements.

The above described recipe was developed and tested in the laboratories of UNIPEKTIN AG, Eschenz. The chosen substances and applied quantities lead to a foodstuff with optimal texture and consistency. We leave the final elaboration of the recipe (flavour, preservation, herbs etc.) to you and/or your development team.