

Red Jelly

recommended recipe

Product characterization

Red Jelly is a fruit preparation with a creamy consistency and a comparatively low sugar content respectively.

The natural, light product keeps with tara gum the natural shine and shows also over a longer storage a homogeneous fruit distribution.

Recipe (Ref.: SA12_99e.DOC)

Berries	66 %
Water	18 %
Sugar	15 %
mod starch (E 1422)	0,50 %
VIDOGUM SP 175 (E 417)	0,35 %
Xanthan (E 415)	0.05 %
Colouring, Aroma	X %

Preparation

1. Warm up berries and water
2. Mix VIDOGUM SP 175, Xanthan and the modified starch with sugar
3. Dose the dry mixture while stirring
4. Warm up to 70°C
5. Fill in jars
6. Pasteurize at 90°C during 30min

Remarks

- VIDOGUM SP 175 supports the fine shine of the red jelly.
- VIDOGUM SP 175 can also be dispersed in liquid sugar.

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.