

APPLICATION GUIDELINE

VEGAN GEL DESSERT Gelatin replacement

MATGUM ES1 is a functional system that contains the optimized levels of gellan and xanthan gum, specially designed to produce gelatin-like vegan gel dessert

FUNCTIONAL SYSTEMS

	Dosage	Ingredients
MATGUM ES1	0.20-0.40%	E418 Gellan gum E415 Xanthan gum

PROCESS**

1. Heat water in Thermomix at 90°C
2. Let stir at speed 3 during whole processing
3. Sprinkle in **MATGUM ES1** and sugar (mixed together beforehand)
4. Let dissolve during 2 min
5. Add Tripotassium Citrate and Citric Acid
6. Let dissolve during 2 min
7. Add colour and flavour
8. Let dissolve during 1 min
9. Fill in cup and store in fridge

** trials performed at AGI's laboratory

RECIPE

Ingredients	%
Water	QS
Sugar	18.00
Tripotassium citrate*	0.30
Citric acid*	1.00
Color	0.05-0.50
Flavour	0.05-0.10
MATGUM ES1	0.20-0.40
TOTAL	100.00

*from Jungbunzlauer



Information given as a rough guide and without commitment of the company AGI.