

Dry Mix Water Dessert Gels

GEL-21

Benefits of Gelcarin® Gelling Agent

- Gels quickly at room temperature or with refrigeration
- Excellent flavor release
- Controlled syneresis
- Easy to remove gel from mold -- maintains gel shape
- Excellent shelf-life stability in dry mix pouches
- Dry mix disperses easily
- Kosher certified, gelatin alternative
- Offers options for sugar-free formulations

Comments

Gelcarin DX gelling agents usually produce sparkling clear water dessert gels. Controlled syneresis allows the water dessert gels to be easily unmolded. Dessert gels prepared with Gelcarin DX gelling agents will retain their gelled form at room temperature, making them ideal systems for desserts which will be held at room temperature for extended periods of time.

Formulation: Standard Water Dessert Gel

<u>Ingredients</u>	<u>Dry Mix*</u> <u>% by Weight</u>	<u>Finished Product</u> <u>% by Weight</u>
Sugar	91.4 - 93.6	15.00 - 20.00
Gelcarin DX 4268 gelling agent**	4.4 - 6.1	0.80 - 1.10
Adipic acid or citric acid***	1.9 - 2.5	0.30
Flavor	to suit	to suit
Color	to suit	to suit
Water	--	to 100.0%

* Calculation based on 85-110 grams dry mix in 500 ml water

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*** Adipic acid is preferred due to its less hygroscopic nature, but a slightly higher use level is required compared to citric acid to achieve the same pH.

Formulation: Sugar-Free Water Dessert Gel

<u>Ingredients</u>	<u>Dry Mix*</u> <u>% by Weight</u>	<u>Finished Product</u> <u>% by Weight</u>
Gelcarin® DX 5268 gelling agent	60.0 - 70.0	1.2 - 1.4
Adipic acid	17.5	0.33
Aspartame	1.5	0.03
Fumaric acid	1.5	0.03
Acesulfame K	0.6	0.012
Flavor	to suit	to suit
Color	to suit	to suit
Water	--	to 100.0%

* Calculation based on 10 grams dry mix and 500 ml water

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Procedure

- Boil water.
- Pour dry mix into the boiling water and remove from heat.
- Stir until the powder is fully dissolved, approximately 30-60 seconds.
- Pour the hot solution into desired mold(s) and allow to set quiescently under refrigeration or at room temperature.
- Allow to cool to desired eating temperature.

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REGULATORY STATUS:

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