

PRODUCT APPLICATION SHEET

Document No.: PAS-HAM-1
Effective Date: 12, Jan 2025

Product Application Sheet for Fish Ball

CAGGEL™ MP

Gellan Gum is a high molecular weight extracellular microbial polysaccharide produced by aerobic fermentation of a pure culture of *Sphingomonas elodea*. Gellan Gum CAGGEL MP is a gellan gum with medium to high gel strength and good water holding capacity. As a gelling and texture improving agent, CAGGEL MP can bring good water holding capacity to fish and meat products pumped or impregnated such as a pickle (for example, Sausages, hams, pork cutlets, hamburgers, etc.)

The typical recommended use level of MP in fish ball / fish products is 0.08% to 0.5%.

Tsumire (Dumpling) (Fish Ball)

To a well-roasted mixture of minced fish meat, leeks and other vegetables was added a cold water-swollen preparation containing 0.2 wt.% CAGGEL MP gellan gum as separately prepared in advance. After light blending, the mixture was placed in a mould and dipped in oil at 160°C for 90 seconds to provide a tsumire dumpling (fish ball).



Uncoated Fry of Shrimps

To shrimps (about 3 cm from head to anus) was added a cold water-swollen preparation containing 0.2 wt.% CAGGEL MP gellan gum and 0.2 wt.% Xanthan gum which was separately prepared in advance. The mixture was gently stirred, filled into a mould, and dipped in oil at 160°C for 90 seconds to provide a shrimp uncoated fry sheet.

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