

PRODUCT APPLICATION SHEET

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Product Application Sheet for Bakery Fillings

CAGGEL™ BAK

Gellan Gum is a high molecular weight extracellular microbial polysaccharide produced by aerobic fermentation of a pure culture of *Sphingomonas elodea*. Gellan Gum CAGGEL™ BAK is a low acyl gellan gum with medium to high gel strength and high transmittance.

As a gelling and texture improving agent, CAGGEL™ BAK can bring excellent therm stability to bakery fillings.

Fruit fillings are widely used in bakery products and are similar to jams and jellies but frequently contain starch. In these products, CAGGEL™ BAK provides the benefits obtained in jams and jellies together with those in starch products, such as increased stability of the starch paste, additional structure and reduction of starch levels.

The typical recommended use level of BAK in bakery fillings applications is 0.3% to 0.5%.

Recipe for a bake- stable fruit preparation and processing

Ingredients	Weight (g)	% Ratio
Apple (thawed)	210.0	55.2
Sucrose	160.8	42.2
Modified starch (THERMFLO)	8.00	2.10
CAGGEL™ BAK (Gellan Gum)	1.2	0.3
Citric acid solution (50% w/w)	Ajust pH to 4.5-5	

Preparation

1. Pre-blend the dry ingredients, add to the apple and heat with stirring to boiling.
2. Remove from heat, add the citric acid solution, mix well till to pH to 4.5~5 and deposit
3. Leave to gel before using, shear and use as required.



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