

Suspending Agents for Transparent Drinks

CAGGEL-BFS is a kind of suspending agent with medium gel strength and high transmittance. As the gelling and texture improving agent, CAGGEL-BFS can bring sparkling transparency, smooth mouth and wonderful suspension effects to suspending drinks, in the gelling particles, CAGGEL-BFS forms clear gel and offers melt-in-the-mouth texture. the typical recommended amount of BFS in drinks is 0.10-0.12%. BFS have good compatibility with other colloids, mineral salt, Juice, fibers to obtain products with different texture, taste and other functions.

Formula

Ingredients	Adding Dosage %
CAGGEL-BFS	0.10-0.12
Sugar	8 -12.0
Orange pulp	5.00
Potassium Sorbate	0.1
Water	To 100



Processing

1. Pre-blend CAGGEL-BFS with the sugar and disperse in the water.
2. Heat the dispersion to boiling and hydrate the gum well.
3. Cool the temperature to 80 degree, add the citric acid to adjust the pH, and potassium sorbate.
4. Put orange pulp in the bottle and then transfer the suspending agent solution to the bottle.
5. Cool to room temperature, and after 8 hrs, we shake the bottle, then we get the transparent suspending beverage.

CAG offers hydrocolloids solutions to suspending drinks, please be feel free to contact us for details.....

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