

PRODUCT APPLICATION SHEET

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Product Application Sheet for Water Jelly

CAGGEL™ WJ

CAGGEL™ WJ is a gelling and texture agent mixed with low acyl gellan gum, transparent xanthan gum and locust bean gum. CAGGEL™ WJ can bring sparkling transparency and impart a medium brittle and refreshing mouthfeel in water jellies. The typical recommended use level of CAGGEL™ WJ in water jelly applications is 1.8% to 2.5%. CAGGEL™ WJ is highly versatile and can be combined with other hydrocolloids, mineral salts, clear juice and cellulose to obtain products with varying texture, taste and other attributes.

Formula

Ingredients	% Weight
Apple juice concentrate (6X)	5.20
Sucrose	15.00
Citric acid (50%)	Adjust pH to around 3.8- 4.2
CAGGEL™ WJ	2.0
Ascorbic acid	0.03
Deionized water to	100.00

Processing

The preparation of stabilizer solution

1. Blend CAGGEL™ WJ, sugar and mix well.
2. Disperse them into water with stirring.
3. Heat the solution to 90°C under constant stirring and maintain at the temperature for 5 mins to achieve full hydration.

The preparation of water jelly

4. Add apple juice (pre-diluted with 80°C water to 100% juice), mix thoroughly.
5. Add ascorbic acid and mix well.
6. Dilute with 80°C water to 100%, mix thoroughly.
7. Add citric acid solution with stirring to adjust the pH to 3.8-4.2.
8. Cool to around 50°C and add vitamins before stirring well.
9. Hot filling at around 50°C.
10. Cool to room temperature.



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