

**PRODUCT APPLICATION SHEET**

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**Product Application Sheet for Fruit Juice Drinks**

**CAGGEL™ HFS**

Gellan Gum is a high molecular weight extracellular microbial polysaccharide produced by aerobic fermentation of a pure culture of *Sphingomonas elodea*. CAGGEL HFS is a high-acyl gellan gum with low protein reactivity. As a suspension and texture improving agent, HFS can suspend fruit pulp, fibers and other insoluble particles in juice drinks, creating a smooth mouthfeel while offering an excellent stability. According to the characteristics of the suspended particles, the typical recommended use levels of HFS range from 0.24% to 0.3%. CAGGEL HFS is highly versatile and can be combined with other hydrocolloids, emulsifiers, mineral salts, protein, fat and cellulose to obtain products with varying texture, taste and other attributes.

**Formula**

Ingredients	% Weight
Juice concentrate (6X)	3.50
CAGGEL HFS ( Gellan Gum )	0.24-0.3
Sucrose	9.0
Citric acid or other acids	to pH 3.80
Deionized water to	100.0

**Processing**

**The preparation of stabilizer solution**

1. Weigh CAGGEL HFS ( gellan gum ) and sucrose, mix well.
2. Disperse the mixed powder into water with stirring.
3. Heat the solution to 80-90°C and maintain at this temperature with stirring for 10-15 mins.

**Orange juice**

4. Dilute juice concentrate with water to 100% juice, stir well.
5. Add the juice into stabilizer solution under stirring.
6. Add other ingredients (if any) under stirring.
7. Dilute with water to 100%, keep stirring.
8. Add acid solution (50%) to adjust pH to 3.80 under stirring.
9. UHT 121°C/4 seconds.
10. Cool the solution to around 30°C.
11. Aseptic Filling.



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