

**PRODUCT APPLICATION SHEET**

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**Product Application Sheet for Low Sugar Jams  
( Non-Standard Jams )  
CAGGEL™ JFF**

Gellan Gum is a high molecular weight extracellular microbial polysaccharide produced by aerobic fermentation of a pure culture of *Sphingomonas elodea*. Gellan Gum CAGGEL™ JFF is a kind of gellan gum with medium to high gel strength. As a gelling and texture improving agent, CAGGEL™ JFF can bring good texture for low sugar jam products. The typical recommended use level of JFF in low sugar Jam applications is 0.25% to 0.3%. JFF is highly versatile and can be combined with other hydrocolloids to obtain products with varying texture, taste and other attributes.

**Recipe**

Ingredients	Weight (g)	%
Frozen strawberries	450.0	45.0
Sugar	283.5	28.35
Water	260.0	26.0
CAGGEL™ JFF	2.5	0.25
Sodium citrate	0.5	0.05
Potassium sorbate	1.0	0.10
Citric acid solution ( 50% w/w )	2.5	0.25

**Preparation:**

1. Dry blend the gellan gum, tri sodium citrate dehydrate and potassium sorbate with the sugar and disperse into the water.
2. Add the fruit and heat to boiling, cook for 4-5 minutes to ensure hydration of the gellan gum, check the soluble solids.
3. Remove from the heat and add the citric acid solution. Fill into jars and cap Immediately.



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