

No-Fruit & Bake Stable Bakery Jam with Agar-Agar type Wondergel 100

Fruit jams are traditionally usually made with pectin with distinct pieces of fruit, a bright colour and a semi-jellied texture that is easy to spread.

For No-Fruit & Bake Stable Bakery Jam preparation that is also suitable for filling jam, Agar-Agar type Wondergel 100 will offer good spreadability and full bodied texture, while maintaining excellent water binding throughout shelf-life.

Suggested Ingredients	Percentage
Wondergel 100	1.2*
Sugar A (Sucrose)	2.0
Water A	30.0
Sugar B (Sucrose)	10.0
Water B	10.0
Glucose syrup 85 Brix	48.5
Citric Acid (50% solution)	0.15
Evaporation	-1.85
Total	100.0
Glycerol	2.0
Flavours & colours	To taste

* Note: Dosage may be adjusted according to desired rheology and texture.

Preparation Directions for No Fruit & Bake Stable Bakery Jam

1. Dry blend Agar-Agar type Wondergel 100 and Sugar A.
2. Disperse the powder mix under frequent agitation and heat in the hot water (90°C or above) for 1-2 minutes until the powder is completely dissolved and the solution is clear.
3. In a separate pot, heat up sugar B and glucose syrup until liquid (60°C).
4. Add the Wondergel solution into the sugar solution. Heat up to 90°C under frequent agitation to reduce the solution to reach Brix 65-68.
5. Remove the solution from heat, and allow to cool until the solution reaches 60-65°C.
6. After cooling, add citric acid solution until pH 3.8 - 4.0, followed by flavours and colours.
7. Let the solution cool and stand undisturbed for at least 48 hours at room temperature (20°C-25°C) for maximum performance.

Applicative Benefits of Agar-Agar type Wondergel 100

- Allows great stability of the product
- Improves mouthfeel and flavour release
- Allows modifications of the production technology and balances variations in the different employment of raw materials.
- It offers a good and homogeneous structure.
 - Reduce syneresis in the final products

Application Areas

- Wondergel 100 can be used for soft gel glaze or soft filling pastes.

Recommended Dosage

- Min 0.5% - for soft gelatinized paste
- Max 2.0% - for strong gelatinized paste

Functional Properties of Spreadable Agar-Agar type Wondergel

- Low GS (30-200 gm/cm²)
- Easy and rapid dissolution at 75-80°C
 - Thermo reversible gel.
 - Spreadable property.
- Soft texture & creamy mouthfeel, suitable for low fat products.
 - High water binding capacity & very low syneresis.
 - Low gelling point (33-35°C)
 - High transparency and bright gloss
- Does not require gelling aids (eg. KCl in standard k-carrageenan)
 - High synergy with sugars other hydrocolloids
- High content of natural dietary fibres (contains up to 70% total dietary fibre)
- Suitable for various Cultural, Religious and Dietary preferences (vegan, vegetarian)
 - Replacer for animal gelatin, LM pectin, Iota Carrageenan.

Storage & Packaging

- Wondergel 100 must be stored in cool and dry ambient. It's storage life is 36 months in the original carton/container and under dry and cool conditions.