



## Chocolate Mousse with Agar-Agar type Wondergel 50

A preparation to make a fluffy and airy Chocolate Mousse using Agar-Agar type Wondergel 50 for a smooth and creamy dessert.

Suggested Ingredients	Percentage
Wondergel 50	0.5*
Milk A	10.0
Milk B	65.0
Whipped Topping Powder	5.2
Refined granulated sugar A	4.0
Refined granulated sugar B	12.9
Cocoa Powder (10-12% Fat)	5.1
Evaporation	-2.7
<b>Total</b>	<b>100.0</b>
Salt, flavours & colours	To taste

\* Note: Dosage may be adjusted according to desired consistency and texture

### **Preparation Directions for Chocolate Mousse**

1. Dry mix Agar-Agar type Wondergel 50, cocoa powder and sugar A.
2. In a pot, add the powder mix to milk A and heat up 90°C or above while stirring continuously until all powder is completely dissolved. Remove from heat.
3. To the warm Wondergel mixture, add sugar B, whipped topping powder and salt to milk B. Mix with electric mixer at high speed until light and airy.
4. Pour into moulds and allow to set in refrigerator for at least 30 minutes.

### **Applicative Benefits of Agar-Agar type Wondergel 50**

- 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 50 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/cm<sup>2</sup>)
- 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 50 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.