



Rolled Fondant with Agar-Agar Type Wondergel 200

A preparation using Agar-Agar type Wondergel 200 for smooth and pliable fondant. Traditional fondant recipe uses animal gelatin. For a vegetarian friendly alternative, Wondergel 200 is used to make a pliable and soft rolled fondant that can maintain its shape definition even in hot and humid conditions.

Suggested Ingredients	Percentage
Water, room temperature	8.0
Confectioners sugar	77.0
Wondergel 200	0.5*
Vegetable Shortening	2.0
Glucose syrup 85 Brix	11.0
Refined Glycerine	1.5
Total	100.0
Flavours & colours	To taste

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

Preparation Directions for Rolled Fondant

1. Add powder into the water. Disperse Wondergel 200 powder under frequent agitation in water and keep at 85°C or above for 1-2 minutes, until the powder is completely dissolved and the solution is clear. Remove from heat but keep the solution in a water bath at temperature of at least 40°C to keep fluid.
2. Add refined glycerine and glucose syrup to the Wondergel solution, keeping under frequent agitation until completely dissolved.
3. Stir in the vegetable shortening until completely dissolved and well-mixed.
4. Remove the mixture from heat.
5. Fold in half of the confectioners sugar into the warm mixture and knead together.
6. Add in the remaining sugar, little by little until the stickiness disappears. Flavours and colours may be added at this point.
7. Continue kneading until the fondant is smooth, pliable and does not stick to the hand. Fondant is ready to use.

Applicative Benefits of Agar-Agar type Wondergel 200

- 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 200 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 200 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.