



Strawberry & Champagne Sorbet with Agar-Agar type Wondergel 50

A preparation to make the all-time favourite summer time dessert with a little grown-up twist by adding champagne to add to the freshness of the sorbet, using Agar-Agar type Wondergel 50 for a smoothly scoopable sorbet.

Suggested Ingredients	Percentage
Wondergel 50	0.3*
Distilled water	10.0
Strawberry juice	8.0
Refined granulated sugar A	2.0
Refined granulated sugar B	19.0
Strawberries, sliced	41.5
Vanilla seeds from pod	½ pod
Champagne	21.0
Evaporation	-1.8
Total	100.0
Flavours & colours	To taste

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

Preparation Directions for Strawberry Sorbet

1. In a pot, heat up the water and keep at 90°C or above.
2. Dry mix the Wondergel 50 and Sugar A. Disperse the powder mix under frequent agitation in the hot water (90°C or above) for 1-2 minutes, until the powder is completely dissolved and the solution is clear. Remove from heat and stir in the strawberry juice, mix evenly. Keep solution A at temperature of at least 50°C to keep fluid.
3. In a separate pot, add Sugar B, sliced strawberries and vanilla. Cook until soft and blend in a food processor until smooth.
4. Pour the smooth fruit mixture into the Wondergel solution, and mix thoroughly.
5. Stir in the champagne into the mixture and freeze in the ice cream machine.

Advantages of Agar-Agar type Wondergel 50

- Helps to stabilize emulsion and binds free water to prevent large ice crystals growth during freeze thaw cycles. Gives full-bodied texture and good mouthfeel, etc

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/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 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.