



Vanilla Panna Cotta with Agar-Agar type Wondergel 50

A preparation using Agar-Agar type Wondergel 50 for making the classic Italian creamy dessert that traditionally uses cream, milk and sugar. The high water binding capacity of Wondergel 50 gives a delicately succulent and full-bodied creamy mouthfeel.

Suggested Ingredients	Percentage
Skim Milk, liquid	42.5
Heavy Cream	58.5
Wondergel 50	0.5*
Sugar	2.0**
Vanilla bean	1 pod
Evaporation	-3.5
Total	100.0
Flavours & colours	To taste

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

** Note: If the heavy cream is sweet, no need to add the sugar

Preparation Directions for Vanilla Panna Cotta

1. Heat up the skim milk, heavy cream and keep at 85°C or above
2. Dry mix the Wondergel 50 and sugar. Disperse the powder under frequent agitation in the milk solution for 1- 2 minutes until it dissolves completely.
3. Add the scraped vanilla from the vanilla pod into the milk.
4. Remove solution from heat and cool to 60- 65°C.
5. After cooling add the flavours and colours.
6. Pour the solution to mould and cool.

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.