

Carrageenan NEWGUM[®] 1008

Product of Singapore

For Decorated fillings or Topping Jelly Application

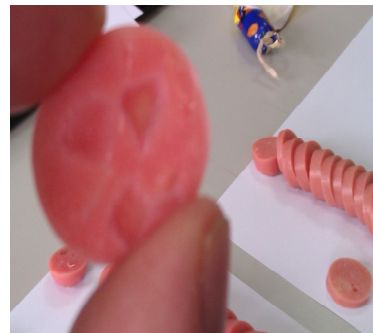
NEWGUM[®] 1008 is a mixture of refined vegetable polysaccharides used as a raw material designed for heat tolerable jelly desserts. The jelly can be blended into many food systems as decorated fillings or toppings, such as jelly sausage.

Preparation of NEWGUM[®] 1008

Preparation

1. Use chopper to mix all the ingredients and make sure all are dissolved.(A)
2. Prepare flavor and acid solution and pour it into A and continue to mix well.
3. Pour into thin tray (for Jelly Sausage or jelly decorated food system) or jelly cup and covered.
4. Heat to 80-85°C, stand for 20minutes.
5. Cool to 25°C.

Stores below 10°C; check the jelly gel property after 24hours incubation.



For application in the jelly decorated food system

Just simply cut the jelly into desire particle size and shape and then mix 10-20% of cut jelly into the food system, such as dough, sausage mixture etc., and then heat as usual condition for each specific system. The jelly will retain its particle and property in the finished product.



**Your True Supplier and Friend
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Please feel free to contact us

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