



# HOT SPRAY JELLY GLAZE

*REALBLEND J-417*

## RECIPE

Ingredients	%
<b>REALBLEND J-417</b>	<b>1,50</b>
SUGAR «A»	4,50
WATER 90°C	20,00
SUGAR «B»	30,00
GLUCOSE SYRUP 40 DE, 82 BX	40,00
WATER	13,00
CITRIC ACID SOLUTION 50%	0,10
WATER	13,00
FLAVOUR AND COLOUR	Opt
TOTAL BEFORE EVAPORATION	109,10
EVAPORATION	- 9,10
<b>TOTAL</b>	<b>100,00</b>
BX	65 ÷ 70
pH	4,5 ÷ 5,5

## TECHNOLOGY

1. Dry mix REALBLEND J-417 and sugar «A»
2. Disperse into boiling water
3. Add glucose syrup, sugar «B» and water
4. Heat to boil
5. Add citric acid solution
6. Evaporation to yield
7. Add flavour and colour
8. Cool down to 70°C
9. Fill

## DECLARATION

- 🌀 K-carrageenan E407
- 🌀 Tara gum E417
- 🌀 Standardization with dextrose, potassium chloride E508 and sodium citrate E331

## APPLICATION

- 🌀 Dilute the gel with 50% water
- 🌀 Heat to boil till complete melting of the gel
- 🌀 Spray on top of the cake



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