



**INSTANT COLD
APPLICATION/
GLAZE**

REALBLEND J-697

RECIPE

| Ingredients | % |
|-----------------------------|---------------|
| REALBLEND J-697 | 1,25 |
| SUGAR «A» | 4,00 |
| WATER 90°C | 20,00 |
| SUGAR «B» | 6,00 |
| GLUCOSE SYRUP 40 DE, 82 BX | 70 |
| SODIUM CITRATE SOLUTION 20% | 1,5 |
| CITRIC ACID SOLUTION 50% | 0,8 |
| FLAVOUR AND COLOUR | opt |
| TOTAL BEFORE EVAPORATION | 103,55 |
| EVAPORATION | - 3,55 |
| TOTAL | 100,00 |
| BX | 65 ÷ 70 |
| pH | 3,6 ÷ 4,2 |

TECHNOLOGY

1. Dry mix REALBLEND J-697 and sugar «A»
2. Add dry mix to water at 90°C
3. Heat to boil
4. Add glucose syrup
5. Add sugar «B»
6. Heat to boil
7. Add sodium citrate solution
8. Add citric acid solution
9. Add flavour and colour
10. Check BX and pH
11. Cool down to 70°C
12. Fill

DECLARATION

- 🌀 Agar E 406
- 🌀 LMA PECTIN E 440ii
- 🌀 Standardization with sugar/ dextrose

APPLICATION

- 🌀 Spread or brush on top for decorating the finish product



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