



PARTICLES IN SUSPENSION FRUIT DRINK

REALBLEND SD-889

RECIPE

Ingredients	%		
	FRUIT JUICE WITH FRUIT PIECES/ FIBERS IN SUSPENSION	ALOE VERA TYPE	SEEDS IN SUSPENSION
REALBLEND SD-889	0,25	0,25	0,25
SUGAR "A"	1,00	1,00	1,00
WATER "A" 90°C	15,00	15,00	15,00
SUGAR "B"	8,00	6,00	9,00
WATER "B"	50,00	50,00	50,00
FRUIT PIECES 3x3 mm	10,00	-	-
ALOE VERA 5x5 mm	-	15,00	-
CHIA/SESAMO/OTHER SEEDS	-	-	5,00
WATER "C"	13,75	11,25	17,75
CITRIC ACID SOLUTION 10%	1,60	1,20	1,60
SODIUM CITRATE SOLUTION 20%	0,40	0,30	0,40
FLAVOUR AND COLOUR	OPT	OPT	OPT
TOT	100,00	100,00	100,00
BX	11,00	8,00	10,50
Total solids	11,20	8,20	16,70
PH	3,30	3,80	3,20

TECHNOLOGY

1. Dry mix stabilizer and sugar «A»
2. Add to water «A»
3. Cool to 20°C
4. Add fruit pieces/ aloe vera/ seeds to water «B»
5. Add sugar «B»
6. Heat to boil for 10' at 90°C
7. Cool down to 20°C
8. Add stabilizer solution + fruit suspension to mixing tank
9. Add water «C»
10. Add acids
11. Add flavour and colour
12. Check BX and pH
13. Heat to 98°C for 20"
14. Cool to 20°C aseptically
15. Fill aseptically

Shelf life 6 months ambient temperature

DECLARATION

- 🔗 REALBLEND SD-889 in a blend of:
- Gellan gum E418
 - Pectin E440i
 - Cmc E466
 - Standardization with sugar or dextrose.



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