



Gelatin-free Panna Cotta

With GPI 315



Guide

When you need to replace gelatin in flans and puddings, but still develop a velvety and creamy dessert that melts in your mouth,

GPI is here to create your solution and guide you forward.

Perform

With our deep knowledge in functional hydrocolloid blends and dairy processing, we used our **GPI 315** to create a panna cotta with a firm structure, controlled syneresis, and rich creamy mouthfeel. Puddings and flans made with GPI 315 will hold its shape while having minimal resistance when eating with a spoon. Ideal for pasteurized flans in hot-fill applications.

GPI understands your product's journey from formulation to processing.

Inspire

GPI 315 can be used in any dairy based dessert that require added structure. Use it to reduce eggs or replace gelatin in cheesecakes, chocolate pudding, creme brulées, and more!

GPI is your hydrocolloid solutions provider for new product development and optimization. See our contact details at the end of the recipe.

INGREDIENTS

Gelatin-free Panna Cotta

| | | |
|--------------|-----------------------------|--------------|
| 433.37g | Whole Milk (3.25% milk fat) | 86.67% |
| 60g | Sugar | 12% |
| 5g | Vanilla extract or paste | 1% |
| 1.13g | GPI 315 | 0.23% |
| 0.5g | Salt | 0.10% |
| 500g | Total | 100% |



Gelatin-free Panna Cotta

PROCEDURE

Mixing:

- Mix together **GPI 315** with sugar.
- Combine dry mixture with 55g of cold milk. Set aside.

Cooking:

- Bring the remainder of the milk to a gentle simmer at 85° - 90°C. Stir to prevent sticking.
- Add the sugar, GPI 315, and cold milk mixture to the simmering milk.
- With constant stirring, bring mixture back to 85° - 90°C and maintain for 3 to 5 minutes.
- Pour hot mixture into desired molds.
- Pack and store at 2°C.

NUTRITIONAL FACTS

3 servings per recipe

Serving size 1 ramekin (166g)

Amount per serving

Calories

168

% Daily Value*

| | |
|-----------------------|------------|
| Total Fat 4.8g | 6% |
| Saturated Fat 2.7g | 13% |
| Trans Fat 0g | |

| | |
|-------------------------|-----------|
| Cholesterol 14mg | 5% |
|-------------------------|-----------|

| | |
|---------------------|-----------|
| Sodium 124mg | 5% |
|---------------------|-----------|

| | |
|---------------------------------|------------|
| Total Carbohydrate 28.2g | 10% |
|---------------------------------|------------|

| | |
|------------------|-----------|
| Dietary Fiber 0g | 0% |
|------------------|-----------|

| | |
|---------------------------|------------|
| Total Sugars 29.3g | |
| Includes 20g Added Sugars | 40% |

Protein 0g

| | |
|-----------------|-------------|
| Vitamin D 22mcg | 112% |
|-----------------|-------------|

| | |
|--------------|-----------|
| Calcium 72mg | 6% |
|--------------|-----------|

| | |
|----------|-----------|
| Iron 0mg | 0% |
|----------|-----------|

| | |
|----------------|-----------|
| Potassium 94mg | 2% |
|----------------|-----------|

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

ALLERGEN INFORMATION

CONTAINS: Dairy

Looking for inspiration?

Contact: info@gpiglobal.com