



# Jackfruit Jam

With GPI 6102

## Guide

When you need to create a fluid gel that can allow separate layers in beverages or dessert garnishes.

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

## Perform

With our deep knowledge in functional hydrocolloid blends, we used **GPI 6102** to create a fluid gel with low syneresis and strong cohesion. Fluid gels created from GPI 6102 will remain as a separate layer in beverages, allowing formulators to create visually striking beverages with a multitude of colors and flavors. For normal heat-cool processing, GPI 6102 creates soft clear jellies with low syneresis.

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

## Inspire

Use GPI 6102 to create fluid gels and fruit purees. This gum blend can also replace gelatin in clear jelly desserts.

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

### INGREDIENTS

Jackfruit Jam		
990g	Canned jackfruit, with syrup	99.0%
10g	<b>GPI 6102</b>	1.0%
<b>1000g</b>	<b>Total</b>	<b>100%</b>



# Jackfruit Jam

## PROCEDURE

- Puree the canned jackfruit with the syrup until it is smooth.
- Use a high shear mixer to incorporate the **GPI 6102** with the puree. Mix until homogenous for approximately 1 minute at high shear.
- Heat the mixture to 90°C, and hold for 5 minutes. Continually stir while heating.
- Pour the mixture in a container and cool it down to 2°C overnight or until the mixture has fully set.
- Puree the solidified gel until it is smooth and homogenous.
- Store at 2°C - 4°C.

## NUTRITIONAL FACTS

33 servings per recipe

**Serving size 2 Tbsp (30g)**

Amount per serving

**Calories**

**28**

**% Daily Value\***

<b>Total Fat</b> 0g	<b>0%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	

**Cholesterol** 0mg **0%**

**Sodium** 3.3mg **0%**

**Total Carbohydrate** 7.2g **3%**

Dietary Fiber 0.3g **1%**

Total Sugars 7g	<b>14%</b>
Includes 0g Added Sugars	

**Protein** 0.1g

Vitamin D 0mcg **0%**

Calcium 13mg **1%**

Iron 0.1mg **1%**

Potassium 29mg **1%**

\*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.

GPI Global Inc. is a BRCS, HACCP and GMP certified company.



Food Safety

**CERTIFICATED**

Looking for inspiration?

Contact: [GPI@gpiglobal.com](mailto:GPI@gpiglobal.com)