



Stabilized Strawberry Jam

With GPI 6482

Guide

When you need to create spreadable fruit jams while preventing syneresis and texture degradation.

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

Perform

With our knowledge in functional hydrocolloid blends, we developed **GPI 6482** for processors looking to produce jams that remain stable throughout its shelf life. This hydrocolloid blend forms soft and flexible gels in high sugar environments, preventing syneresis. This functionality allows jams to hold a soft shape but still be easy to spread. In addition, the water binding property of GPI 6482 allows formulators to bring back texture and body in reduced sugar formulations.

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

Inspire

Use GPI 6482 to provide extended stability to fruit-based jams, compotes and chutneys.

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

INGREDIENTS

Stabilized Strawberry Jam

Pre-dispersion

40g	Sugar (for pre-dispersion)	4%
8g	Water	0.8%
1.5g	GPI 6482	0.15%
393g	Glucose Syrup	39.3%
384g	Strawberries, diced	38.4%
173g	Sugar	17.3%
0.5g	Citric Acid	0.05%
1000g	Total	100%





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PROCEDURE

Pre-dispersion:

- Using only the sugar for pre-dispersion, mix it together with **GPI 6482** until it is evenly distributed.
- With a high shear mixer, combine the dry mixture with water. Set mixture aside.

Mixing:

- In a separate container, mix together the glucose syrup, strawberries and sugar.
- While under constant agitation, slowly bring this mixture to a simmer.
- Add the pre-dispersion mixture, and continue cooking until the total weight is reduced by 13% from evaporation.
- Add citric acid and continue mixing for 2 more minutes.
- Cool solution down to 85°C.
- Dispense cooked jam into desired jar size and seal for storage.

NUTRITIONAL FACTS

33 servings per recipe

Serving size 2 Tbsp (30g)

Amount per serving

Calories

75

% Daily Value*

Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	

Cholesterol 0mg	0%
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Sodium 0.2mg	0%
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Total Carbohydrate 19g	7%
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Dietary Fiber 0.3g	1%
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Total Sugars 19g	
Includes 16g Added Sugars	32%

Protein 0.1g	
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Vitamin D 0mcg	0%
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Calcium 1.9mg	0%
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Iron 0.1mg	1%
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Potassium 18mg	0%
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*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.



Looking for inspiration?

Contact: GPI@gpiglobal.com