



# Pectin-free Fruit Bottom for Yogurt

With GPI 6490

## Guide

When you need a pectin replacement for fruit preparations while still maintaining the same textural properties.

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

## Perform

With our knowledge in functional hydrocolloid blends, we developed **GPI 6490** to provide yogurt processors with a pectin alternative for fruit-bottom stabilization. This hydrocolloid blend mimics the shear thinning flow behavior of pectin. It provides body and structure to the fruit preparation, keeping it separate from the yogurt during processing and storage. When stirred, gels formed using GPI 6490 temporarily lose viscosity, making it easy to mix with the yogurt.

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

## Inspire

Use GPI 6490 to replace pectin in a wide array of fruit preparations like compotes, jams and glazes.

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



### INGREDIENTS

#### Pectin-free Fruit Bottom

##### Pre-dispersion

165g	Water	16.5%
140g	Sugar	14%
<b>4g</b>	<b>GPI 6490</b>	<b>0.4%</b>
1g	Preservative	0.1%

##### Fruit-bottom Preparation

370g	Strawberries, diced	37%
263g	High Fructose Corn Syrup (HFCS)	26.3%
5g	Citric Acid	0.5%
5g	Sodium Citrate	0.5%
47g	Sugar	4.7%
<b>1000g</b>	<b>Total</b>	<b>100%</b>



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## PROCEDURE

### Pre-dispersion:

- Mix together the **GPI 6490**, sugar and preservative. Use only the pre-dispersion sugar.
- Mix dry blend with the water until fully dispersed.

### Fruit-Bottom Mixing:

- Add high fructose corn syrup and strawberries with the mixture.
- Bring mixture to 85°C, under constant but slow agitation.
- Continue cooking and mixing until desired weight reduction is achieved.
- Add the remaining sugar.
- Add the citric acid and sodium citrate to adjust pH.

### Dispensing:

- Cool fruit preparation temperature to 72°C and dispense into the yogurt containers.
- Rapidly cool down to 4°C and dispense yogurt on top of the fruit preparation.
- Seal and store under refrigeration.

## NUTRITIONAL FACTS

33 servings per recipe

**Serving size 2 Tbsp (30g), based on 150g fruit yogurt cup**

Amount per serving	
<b>Calories</b>	<b>48</b>
% Daily Value*	
<b>Total Fat</b> 0g	<b>0%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 1.2mg	<b>0%</b>
<b>Total Carbohydrate</b> 13g	<b>5%</b>
Dietary Fiber 0.2g	<b>1%</b>
Total Sugars 12g Includes 11g Added Sugars	<b>22%</b>
<b>Protein</b> 0.1g	
Vitamin D 0mcg	<b>0%</b>
Calcium 2.4mg	<b>0%</b>
Iron 0.1mg	<b>1%</b>
Potassium 17mg	<b>0%</b>

\*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](mailto:GPI@gpiglobal.com)