



Retorted Mushroom Risotto

With GPI 9301



Guide

When you need to maintain a rich creamy texture in retorted food, while keeping the ingredients evenly distributed.

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

Perform

With our deep knowledge in hydrocolloid solutions, we designed **GPI 9301** for processors looking to suspend particles and improve texture in full bodied, shelf-stable dishes without using guar gum. This hydrocolloid blend can withstand the high temperatures of retort processing, maintaining optimal viscosity. It adds body and creaminess to dishes like ready-to-eat risotto and creamed soups. It also suspends large food particles, keeping ingredients evenly dispersed and preventing them from clumping.

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

Inspire

Create the perfect consistency for canned food with GPI 9301. Enhance the creaminess and body in clam chowder, bisques, creamed mushroom 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

Retorted Mushroom Risotto

736g	Distilled Water	73.6%
160g	Arborio Rice, Rinsed	16.0%
40g	Dried Mushrooms	4.0%
32g	Herbs and Spices	3.2%
16g	Olive Oil	1.6%
8g	Mushroom powder	0.8%
8g	GPI 9301	0.8%
1000g	Total	100%



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PROCEDURE

Mixing:

- Pre-blend **GPI 9301** with the dry powder ingredients.
- Place rice and mushrooms in a mixer. Mix for 2 minutes at medium speed until ingredients are evenly distributed.
- Add dry powder mixture and mix for another 2 minutes.
- Reduce mixing speed to low.

Cooking:

- Under continuous agitation, dispense risotto mixture into retort pouches.
- Seal and prepare pouches for sterilization process.
- Retort until internal temperature reaches 121°C for 5 minutes.
- Remove pouches from sterilizer and cool until internal temperature reaches 22°C - 25°C.
- Package and store.

NUTRITIONAL FACTS

5 servings per recipe

Serving size 200g

Amount per serving

Calories

185

% Daily Value*

Total Fat 3.9g

5%

Saturated Fat 0.6g

3%

Trans Fat 0g

Cholesterol 0mg

0%

Sodium 539mg

23%

Total Carbohydrate 39g

14%

Dietary Fiber 2.2g

8%

Total Sugars 0.2g

0%

Includes 0g Added Sugars

0%

Protein 3.4g

Vitamin D 0.3mcg

2%

Calcium 26mg

2%

Iron 0.7mg

4%

Potassium 208mg

4%

*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.

BRCS

Food Safety

CERTIFICATED

Looking for inspiration?

Contact: GPI@gpiglobal.com