



# No Boil-out Pie Filling

With GPI 9801



## Guide

When you need to make beautiful pies and tarts that don't make a mess in the oven.

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

## Perform

With our knowledge in functional hydrocolloids, we designed **GPI 9801** to provide viscosity in pie fillings and to prevent boil-out. This blend forms thermally irreversible gels, maintaining its functionality during baking. It is especially effective in fillings made from low-pectin fruits, creating body and structure. This starch-free formulation does not impart opacity or cloudiness, giving fruit preparations richer and deeper colors.

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

## Inspire

Use GPI 9801 to add viscosity to blueberry, strawberry, peach, and other fruit fillings low in pectin. For formulations that require higher viscosity, see GPI 9802.

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

### INGREDIENTS

#### No Boil-out Pie Filling

330g	Corn Syrup	33.00%
320g	Fresh or Frozen Blueberries, Crushed	32.00%
160.7g	Water	16.07%
160g	Sugar	16.00%
21g	Modified Starch	2.10%
<b>2.7g</b>	<b>GPI 9801</b>	<b>0.27%</b>
2.5g	2.7% Calcium Chloride Solution	0.25%
2g	50% Citric Acid Solution	0.20%
1.1g	Sodium Citrate	0.11%
<b>1000g</b>	<b>Total</b>	<b>100%</b>



# No Boil-out Pie Filling

## PROCEDURE

### Mixing:

- Prepare calcium chloride and citric acid solutions in separate containers. Set aside.
- Mix **GPI 9801** with sugar, modified starch, and sodium citrate.
- Mix together water and corn syrup.
- Slowly add the dry ingredients with the syrup mixture while continuously stirring. Ensure ingredients are evenly dispersed.
- Add crushed blueberries.
- Under constant agitation, bring the mixture to a boil or 95°C
- Reduce heat and cool entire mixture to 80°C - 85°C.

### Gelling:

- Add the calcium chloride solution to the filling and mix at low speed for 3 minutes. Maintain temperature of 80°C - 85°C for the 3 minute duration.
- Cool mixture to 65°C and add the citric acid solution. Continue mixing for 1 minute.
- Package and seal blueberry filling for frozen storage.

## NUTRITIONAL FACTS

10 servings per recipe

**Serving size 100g**

Amount per serving

**Calories**

**179**

**% Daily Value\***

<b>Total Fat</b> 0.3g	<b>0%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	

<b>Cholesterol</b> 0mg	<b>0%</b>
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<b>Sodium</b> 22mg	<b>1%</b>
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<b>Total Carbohydrate</b> 47g	<b>17%</b>
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Dietary Fiber 0.9g	<b>3%</b>
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Total Sugars 44g	<b>65%</b>
Includes 32.5g Added Sugars	

<b>Protein</b> 0.1g	
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Vitamin D 0mcg	<b>0%</b>
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Calcium 8.6mg	<b>1%</b>
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Iron 0.1mg	<b>1%</b>
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Potassium 18mg	<b>0%</b>
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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.



Food Safety

**CERTIFICATED**

## Looking for inspiration?

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