



No Boil-out Pie Filling, High Viscosity

With GPI 9802



Guide

When you need to make beautiful pies and tarts with a high viscosity filling 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 9802** 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 9802 to add high viscosity to blueberry, strawberry, peach, and other fruit fillings low in pectin. To stabilize pie fillings while keeping a lower viscosity, see GPI 9801.

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%
2.7g	GPI 9802	0.27%
2.5g	2.7% Calcium Chloride Solution	0.25%
2g	50% Citric Acid Solution	0.20%
1.1g	Sodium Citrate	0.11%
1000g	Total	100%



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PROCEDURE

Mixing:

- Prepare calcium chloride and citric acid solutions in separate containers. Set aside.
- Mix **GPI 9802** 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*

Total Fat 0.3g	0%
Saturated Fat 0g	0%
Trans Fat 0g	

Cholesterol 0mg **0%**

Sodium 22mg **1%**

Total Carbohydrate 47g **17%**

Dietary Fiber 0.9g **3%**

Total Sugars 44g
Includes 32.5g Added Sugars **65%**

Protein 0.1g

Vitamin D 0mcg **0%**

Calcium 8.6mg **1%**

Iron 0.1mg **1%**

Potassium 18mg **0%**

*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