



Clear Fruit Jelly

With GPI 6114

Guide

Looking to develop delicious and clear fruit jellies that melt in your mouth and can be distributed at room temperature? Look no further!

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

Perform

With our knowledge in functional hydrocolloid blends, we developed **GPI 6114** for processors looking to produce crystal clear fruit jelly desserts and snacks. This gum blend forms thermally reversable gels with minimal syneresis. Formulated for fast processing, GPI 6114 hydrates quickly with short cooking times, allowing you to increase processing throughput. Most importantly, jellies made with GPI 6114 provide a full-bodied jelly while still having a melt-in-your-mouth consistency, enhancing flavor release. Jellies made with GPI 6114 can be stored in refrigeration or ambient temperatures.

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

Inspire

Use GPI 6114 in any clear dessert jellies where cold storage may be challenging. Use it to create strawberry, blueberry or peach flavors for any packaged jelly desserts and snacks.

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

INGREDIENTS

Clear Fruit Jelly

828.4g	Water	82.84%
150g	Sugar	15.00%
10g	GPI 6114	1.00%
5g	Sodium Citrate	0.50%
3g	Citric Acid	0.30%
1.7g	Potassium Citrate	0.17%
0.4g	Salt	0.04%
1.5g	Color & flavor	0.15%
1000g	Total	100%



Clear Fruit Jelly

PROCEDURE

Mixing:

- Mix **GPI 6114** with all dry ingredients.
- Disperse dry mixture, flavor and color into water with high agitation or shearing for approximately 10 minutes.

Heating:

- Transfer mixture into a heating vessel and measure the exact quantity.
- Heat mixture to 90°C while under constant agitation.
- In a separate container, heat distilled water to 90°C. This will be used to compensate for any moisture loss after heating the jelly mixture.
- Once jelly mixture has reached 90°C, remove it from heat and measure exact quantity.
- Add heated distilled water to bring amount back to the original quantity.
- Quickly and thoroughly agitate the mixture to evenly disperse the additional water.

Packaging:

- While hot, pour jelly mixture into desired containers.
- Remove any excess foam or bubbles.
- Seal containers and allow it to sit for 30 minutes.
- Transfer packaged jellies into the refrigerator to fully set for at least 12 hours.

NUTRITIONAL FACTS

10 servings per recipe

Serving size 100g

Amount per serving

Calories

60

% Daily Value*

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

Cholesterol 0mg	0%
------------------------	-----------

Sodium 20mg	1%
--------------------	-----------

Total Carbohydrate 15g	5%
-------------------------------	-----------

Dietary Fiber 0g	0%
------------------	-----------

Total Sugars 15g	
Includes 15g Added Sugars	30%

Protein 0g	
-------------------	--

Vitamin D 0mcg	0%
----------------	-----------

Calcium 8.5mg	1%
---------------	-----------

Iron 0mg	0%
----------	-----------

Potassium 65mg	1%
----------------	-----------

*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