



Fruit Jam Inclusions

With GPI 6505

Guide

When you need to create baked-in fruit jam inclusions that hold its shape in muffins, cakes and other baked goods.

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

Perform

With our deep knowledge in functional hydrocolloid blends, we used **GPI 6505** to create fruit jam inclusions that hold their shape and structure during processing. The fruit jam inclusions stay cohesive, keeping the pieces separate during mixing. Our gum blend also prevents the inclusions from bleeding out during and after baking, creating distinct pops of flavor and color. The inclusions made with GPI 6505 are designed to have a melt-in-your-mouth consistency, enhancing flavor perception and mouthfeel.

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

Inspire

Use GPI 6505 for a variety of fruit-flavored jam inclusions like blueberry, strawberry or apricot.

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

INGREDIENTS

Fruit Jam Inclusions

| | | |
|--------------|---------------------------|----------------|
| 340g | Sugar | 34.00% |
| 220g | 40 DE glucose | 22.00% |
| 65g | GPI 6505 | 6.50% |
| 50g | Freeze dried apple powder | 5.00% |
| 10g | 50% citric acid solution | 1.00% |
| 15g | Flavour and colour | 1.50% |
| 300g | Water | 30.00% |
| 1000g | Total | 100.00% |



Fruit Jam Inclusions

PROCEDURE

Mixing and Heating

- In a separate container, gently heat the citric acid solution to 75°C. Keep mixture covered to prevent evaporation.
- Premix apple powder, sugar. If using powdered flavor and color, include these ingredients in the dry mix.
- Bring the water to a boil and disperse **GPI 6505** into the water. Stir continuously for 1 minute or until there are no visible lumps.
- In a separate container, heat glucose to 82°C .
- Stir in the heated glucose to the water and GPI 6505 mixture.
- Add the apple powder and sugar mixture. If using liquid flavors and coloring, add them together during this step.
- Under constant stirring, reduce heat to 95°C to evaporate water. Mixture must reach 78° Brix. Do not go below 93°C.
- Once mixture has reached 78° Brix, add the citric acid solution and stir quickly.

Shaping and setting

- Line desired molds with starch to prevent sticking.
- Deposit the jam mixture into desired molds to completely cool and set for 24 hours.
- Cut inclusions into desired shape and size.
- Remove excess starch.
- Pack into moisture sealed containers and store at room temperature.

Best Practices

- Hydration : **GPI 6505** must be hydrated in a solution measuring 30° Brix or less before heating to 100°C and adding sugars.
- Temperature: Cooking and holding temperature must be greater than 93°C.
- Brix: Sugar content must be between 75° - 84° Brix. Going outside this range prevents gelling or inconsistent results.
- Acidity: pH must measure between 3.2 - 3.4 to prevent presetting and gelling failure. Adjust pH by reducing quantity of citric acid or adding pH buffers like sodium citrate.

NUTRITIONAL FACTS

100 servings per recipe

Serving size 2 pieces (10g)

Amount per serving

Calories

18

% Daily Value*

| | |
|---------------------|-----------|
| Total Fat 0g | 0% |
| Saturated Fat 0g | 0% |
| Trans Fat 0g | |

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

| | |
|---------------------|-----------|
| Sodium 1.5mg | 2% |
|---------------------|-----------|

| | |
|--------------------------------|-----------|
| Total Carbohydrate 4.4g | 2% |
|--------------------------------|-----------|

| | |
|--------------------|-----------|
| Dietary Fiber 0.1g | 1% |
|--------------------|-----------|

| | |
|--------------------------|-----------|
| Total Sugars 4.3g | |
| Includes 4g Added Sugars | 8% |

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

| | |
|------------------|-----------|
| Vitamin D 0.4mcg | 0% |
|------------------|-----------|

| | |
|---------------|-----------|
| Calcium 0.3mg | 0% |
|---------------|-----------|

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

| | |
|-----------------|-----------|
| Potassium 3.6mg | 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.



Food Safety

CERTIFICATED

Looking for inspiration?

Contact: GPI@gpiglobal.com