

BASIC TOPPING SAUCE RECIPE

with softgelagar 30



A general recipe for the preparation of plain or flavoured topping sauce with soft, smooth and full-bodied texture, using **softgelagar 30**.

| Suggested Ingredients | % |
|----------------------------|--|
| Water | 32.0 |
| Sugar | 30.0 |
| Glucose syrup DE 40 AE | 37.0 |
| softgelagar 30 | 0.4 ± 0.2 |
| Cocoa Powder | Add to taste for chocolate-flavoured topping |
| Citric acid (50% solution) | Add to taste for fruity-flavoured topping |
| Flavour | Add to taste |
| Colouring | Add to taste |

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Suggested Preparation Directions

1. Disperse **softgelagar 30** under frequent agitation in hot water (85°C and above) for 1-2 minutes, until the powder is completely dissolved and the solution is clear.
2. Under frequent agitation, add cocoa powder (if required), sugar and glucose syrup into the softgelagar solution, to prevent the sugar from caramelizing or burning.
3. Heat the solution under frequent agitation (at 85°C and above) to reduce the solution to reach 63-65% total solids.
4. For chocolate-flavoured topping sauce: Remove the solution from heat, and allow to cool until the solution reaches 60-65°C. Under agitation, add desired amount of flavours and colours into the solution. Allow to cool at room temperature.
5. For fruity-flavoured topping sauce : Remove the solution from heat, and allow to cool until the solution reaches 60-65°C. Under agitation, add desired amount of acid solution, flavours and colours into the solution. Allow to cool at room temperature.