

# ORANGE MARMALADE RECIPE

## with softgelagar 200



A general recipe for the preparation of a delectable, English style spread with a chunky texture, using **softgelagar 200**.

Suggested Ingredients	%
<b>softgelagar 200</b>	<b>0.9*</b>
Fresh Orange Juice, portion „A“	20.2
Refined Granulated Sugar, part „A“	2.0
Fresh Orange Juice, portion „B“	10.0
Refined Granulated Sugar, part „B“	30.0
Sorbitol Powder	1.0
Glucose Syrup 85 BRIX	30.6
Honey	5.0
Distilled Water	2.0
Citric Acid Powder	2.1
Food Grade Essential Oil	1.6
Flavours & Colours	To Taste
Evaporation	- 4.5
<b>Total</b>	<b>100</b>

**\*Note:** Dosage may be adjusted according to desired consistency and texture.

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### Suggested Preparation Directions

1. Warm the water in a pot and dissolve the Citric Acid in it until the solution is clear.
2. Use a separate pot to heat up the Orange Juice, portion „A“ and keep the solution at 90°C or above.
3. Dry-mix the **softgelagar 200** and Sugar, part „A“. Disperse the powder mix in the hot Orange Juice „A“ (90°C or above), stirring vigorously for about 1 - 2 minutes, until the powder is completely dissolved and the solution is clear. Remove from heat, but keep solution „A“ at a temperature of at least 60°C to keep it fluid.
4. In yet another pot mix Orange Juice, portion „B“, Sugar, part „B“ and the Honey. Heat up to 114°C ( ± -2°C) until all sugars have dissolved. All the while stir vigorously to prevent the sugar from caramelizing or burning.
5. Remove the mixture from heat. Now pour the Agar „A“ into the solution sugar solution, stirring gently to avoid introducing a lot of air.
6. Remove the mixture from heat and cool down to 50°C.
7. Then add the Citric Acid solution, and Flavours & Colours (if desired) to the Orange/Agar/Sugar solution.
8. Pour into receptables and seal. Leave cool and undisturbed overnight before consumption.