

APPLICATION HINTS

FOR

OCEANFIBER IN JELLY SWEETS



Suggested Ingredients	%
oceanfiber	1.40*
Sucrose A	4.00
Distilled Water	29.20
Glucose Syrup (Brix 82)	20.20
Sucrose B	44.40
Sodium Citrate (in a 10% Solution)	0.80
Citric Acid (as a 50% Solution)	Sufficient, as deemed necessary
Flavours & Colours	To Taste
Total	100

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

Preparation Directions:

1. Dry-blend **oceanfiber Powder** together with Sucrose A, dissolve in the water and heat up to 80°C, under frequent agitation (preferably using a waterbath to prevent burning).
2. Add Sucrose B, the Glucose Syrup and Sodium Citrate to this **oceanfiber** + sugar solution.
3. Heat up this solution while stirring, until it reaches Brix 74 - 78, then turn off the stove.
4. Slowly add some Citric Acid Solution until it reaches a pH Value of 4.7.
5. Add Flavours & Colours.
6. Lightly dust silicone molds with some corn starch, then tap to shake off excess starch.
7. Place molds on a flat baking ray and fill each mold. Cover with plastic wrap and let cool overnight until firm.