






**– Fruit processing –**  
**FRUIT BEVERAGE**  
 CEAMSA VIS RANGE  
 for mouthfeel improvement and fruit stabilization

Mouthfeel and body of a fruit beverage can be enhanced by CEAMPECTIN VIS 4030 or CEAMFIBRE VIS 91-434. CEAMGUM VIS 92-120 will also provide long-term suspension of particles at low viscosity, which results in fruit drinks with homogeneous and pleasant texture.

-  **Pectin**  
Ceampectin VIS 4030
-  **Fibre**  
Ceamfibre VIS 91-434
-  **Gellan Gum & Pectin**  
Ceamgum VIS 92-120

## BENEFITS



- Body and delightful texture.
- Great mouthfeel and flavour release.
- Fruit stabilization or pulp suspension.
- Viscosity control.

## BASIC RECIPE FOR IMPROVED FRUIT BEVERAGES

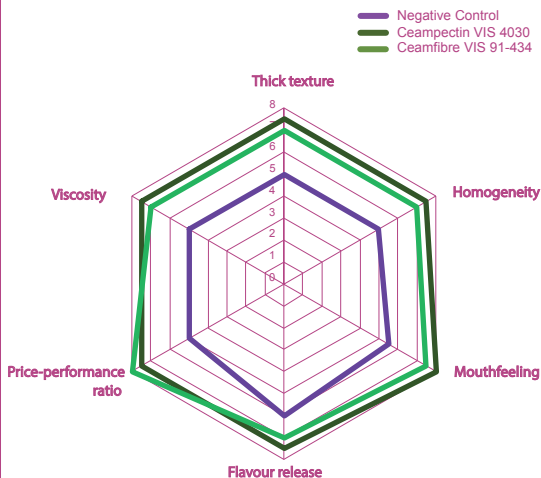
INGREDIENTS	Mouthfeel improvement (15% SS, pH=3.2)	Fruit stabilization /pulp suspension (19.26% SS, pH=3.2)
<b>Ceampectin VIS 4030/ Ceamfibre VIS 91-434</b>	0.20/0.30	-
<b>Ceamgum VIS 92-120</b>	-	0.20-0.40
Sugar	3.30-3.20	10.00
Fruit concentrate	17.45	15.00-25.00
Fruit pulp	-	2.00-8.00
Citric acid , H <sub>2</sub> O 50% (W/v solution)	0.30	<i>Optional</i>
Water	<i>Up to 100%</i>	<i>Up to 100%</i>

## NUTRITIONAL VALUES

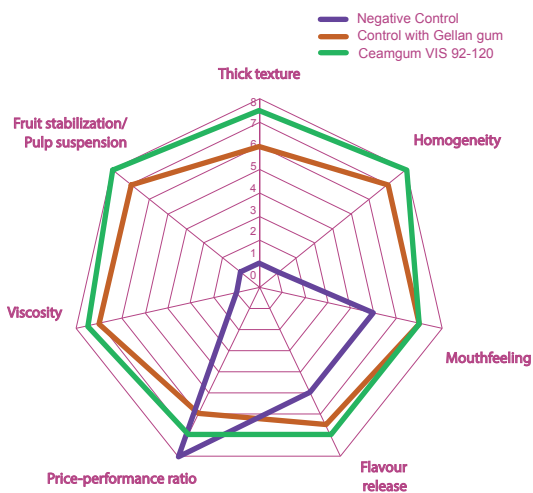
Components	Mouthfeel improvement (15% SS, pH=3.2)	Fruit stabilization/ pulp suspension (19.26% SS, pH=3.2)
Fat	0.17%	0.17%
Carbohydrates	8.80%	15.10%
Dry matter	11.21%	17.47%
Total Kcal / KJ	46/194	71/300

## COMPARATIVE ANALYSIS

### MOUTHFEEL IMPROVEMENT



### FRUIT STABILIZATION/PULP SUSPENSION



CEAMSA - Application Guidelines

AGL n° 3428 Mouthfeel improvement of Fruit Beverages

AGL n° 3429 Fruit stabilization or pulp suspension of Fruit Beverages

V.2.0