



**CEAMBLOOM®**  
*Carrageenan*



– Fruit processing –

# FRUIT PREPARATION

**CEAMBLOOM®** for  
fruit preparation with  
optimal taste and  
texture

**CEAMBLOOM FP 91-122** is cost effective product that can be easily combined with starch to obtain smooth, thixotropic, and pumpable fruit preparation for stirred or setting yogurts with no syneresis and optimal sensorial properties.



**Carrageenan**

Ceambloom FP 91-122

## BENEFITS



- ⊙ Pleasing and creamy texture.
- ⊙ Good flavour release.
- ⊙ Syneresis control.
- ⊙ Pumpability.
- ⊙ Low viscosity at cold temperature in mixture with starch.
- ⊙ Versatility: suitable for stirred or setting yogurts.
- ⊙ Cost effective.

## BASIC RECIPE FRUIT PREP

### INGREDIENTS %

<b>Ceambloom FP 91-122</b> .....	0.30
Fruit .....	35.00
Sugar .....	33.70
Tri-sodium citrate .....	0.18
Citric acid, H <sub>2</sub> O 50% (W/v solution) .....	0.30
Sodium benzoate 20% sol. w/v .....	0.50
Flavour and colour .....	<i>Optional</i>
Starch .....	2.89
Water .....	<i>Up to 100%</i>

### NUTRITIONAL VALUES

COMPONENTS	VALUES
Fat .....	0.35%
Carbohydrates .....	44.90%
Dry matter .....	45.62%
Total Kcal / KJ .....	184 / 783

## CEAMBLOOM FRUIT PREPARATION

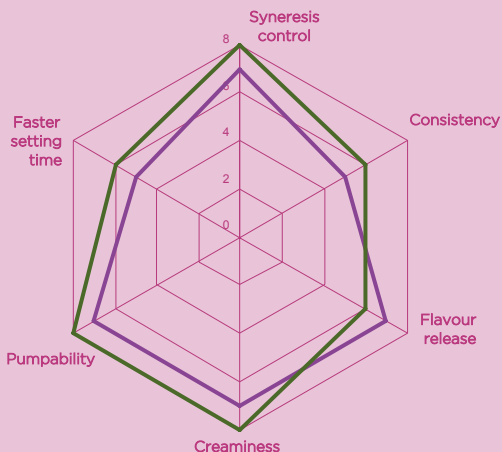
### FINAL PARAMETERS & TEXTURE PROPERTIES

**40% Soluble Solids (SS)**  
**Final pH: 3.6 - 4.0**

	CEAMBLOOM FP 91-122	LMA
Level of use	0.3	0.45
BRIX	40	40
Consistency (Bostwick)	5 cm	6 cm
pH	3.7	3.8 - 4.0
Syneresis	↓↓↓	↓
Flavour release	✓	✓

### SENSORY ANALYSIS

— LMA  
— Ceambloom FP 91-122



CEAMSA - Application Guidelines

AGL n° 3419 Ceambloom FP 91-122 for fruit preparation