

CEAMBLOOM®

Carrageenan



vegan



- Water desserts -

VEGETARIAN JELLY

CEAMBLOOM® WD

for water desserts

A wide range of carrageenans specifically adapted to the production of water jelly desserts. Quick setting time, crystal clear jellies with no syneresis over the shelf life are the main benefits you can get from our new **CEAMBLOOM** range.



CEAMBLOOM WD

Ceambloom WD 3111
&
Ceambloom WD 3151
&
Ceambloom WD 3155
&
Ceambloom WD 3158
&
Ceambloom WD 3193



CEAMSA

The power of texture.

BENEFITS



- Cost effective compared to gelatin and LM pectin.
- Vegetarian.
- Quicker setting time compared to gelatin.
- From soft and drinkable jelly to firm and gelatin like texture.
- Without potassium citrate.



BASIC RECIPE VEGETARIAN JELLY

INGREDIENTS

%

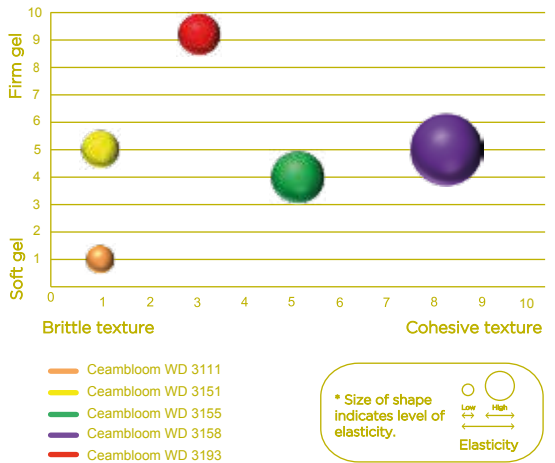
Ceambloom WD	1 to 1.5
Crystal sugar	15
Sodium citrate	0.29
Citric acid	0.35
Colour/Flavour	As required
Water	Up to 100%

PARAMETERS

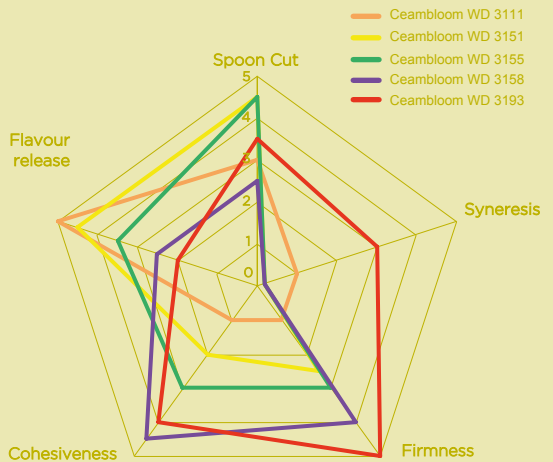
°Brix	18
pH	from 3.5 to 4

CEAMBLOOM VEGETARIAN JELLY

TEXTURE PROFILE



SENSORY PROFILE ANALYSIS



CEAMSA - Application Guidelines
 AGL 3035 Water Jelly ready to consume
 AGL 3034 Water Jelly Sugar Free