

## GELIFIANT VEGETAL

### VEGETAL GELLING AGENT

GENERAL CHARACTERISTICS	
Physical aspects	White-cream to beige powder
Organoleptic aspects	Odorless, Slightly sweet taste
Composition	Dextrose, Maltodextrin, Gelling Agent: Carrageenan E407; Sucrose, Thickener: Tara Gum E417; Stabilizer: Sodium Phosphates E339.

DESCRIPTION	
Functionality / Properties	<ul style="list-style-type: none"> <li>➤ Give an elastic, firm gel stable to freeze-thaw, acidity and alcohol.</li> <li>➤ Implementation at 65°C with strong agitation</li> <li>➤ Gel setting at 45°C</li> <li>➤ Thermoreversible at 60°C</li> </ul>
Dosage / Instructions for use	<ul style="list-style-type: none"> <li>➤ Pour the preparation and let the gel set for 24 hours (to optimize the action of the gelling agent as much as possible) even if the gel sets quickly.</li> </ul>
Use	<ul style="list-style-type: none"> <li>➤ Particularly suitable for milky, aqueous and also alcoholic media (up to 15% alcohol, rum type).</li> </ul>

RECIPE	
<b>Milk jelly</b>	
Ingredients	<ul style="list-style-type: none"> <li>➤ 85 % of 3,6%MG Milk</li> <li>➤ 0.7 % of <i>Gélifiant Végétal</i></li> <li>➤ 5 % of sugar</li> <li>➤ 0.04 % of vanilla in powder</li> <li>➤ 10 % of glucose syrup DE40 in powder</li> </ul>
Realization	<ul style="list-style-type: none"> <li>➤ Mix all the powders together</li> <li>➤ Incorporate into the milk</li> <li>➤ Mix while rising to a boil</li> <li>➤ Pour into a glass</li> </ul>
<b>Tangerine jelly</b>	
Ingredients	<ul style="list-style-type: none"> <li>➤ 41,75 % of Tangerine Juice</li> <li>➤ 1.5 % of <i>Gélifiant Végétal</i></li> <li>➤ 5 % of sugar</li> <li>➤ 41.75 % of water</li> <li>➤ 10 % of glucose syrup DE40 in powder</li> </ul>
Realization	<ul style="list-style-type: none"> <li>➤ Mix all the powders together</li> <li>➤ Incorporate into the water and the tangerine juice</li> <li>➤ Mix while rising to a boil</li> <li>➤ Pour into a glass</li> </ul>

Pineapple jelly	
<b>Ingredients</b>	<ul style="list-style-type: none"> <li>➤ 221 g of pineapple puree</li> <li>➤ 111 g of water</li> <li>➤ 50 g of sugar</li> <li>➤ 20 g of lemon</li> <li>➤ 7,5 g of <i>Gélifiant Végétal</i></li> </ul>
<b>Realization</b>	<ul style="list-style-type: none"> <li>➤ Mix the <i>Gélifiant Végétal</i> into the sugar</li> <li>➤ Add water, pineapple puree and lemon</li> <li>➤ Mix while rising to a boil</li> <li>➤ Pour</li> <li>➤ Put in the fridge</li> </ul>
Strawberry jelly	
<b>Ingredients</b>	<ul style="list-style-type: none"> <li>➤ 450 g of strawberry puree with 10 % of sugar</li> <li>➤ 36 g of maple sugar N°1</li> <li>➤ 7,5 g of <i>Gélifiant Végétal</i></li> </ul>
<b>Realization</b>	<ul style="list-style-type: none"> <li>➤ Mix the <i>Gélifiant Végétal</i> into the maple sugar</li> <li>➤ Incorporate into the strawberry puree</li> <li>➤ Heat to 65°C while mixing</li> <li>➤ Pour</li> <li>➤ Put in the fridge</li> </ul>
Raspberry jelly	
<b>Ingredients</b>	<ul style="list-style-type: none"> <li>➤ 800 g of strawberry puree with 10 % of sugar</li> <li>➤ 80 g of sugar</li> <li>➤ 14 g of <i>Gélifiant Végétal</i> or 25 g without Xanthan Gum</li> <li>➤ 2 g of Xanthan Gum</li> </ul>
<b>Realization</b>	<ul style="list-style-type: none"> <li>➤ Mix the <i>Gélifiant Végétal</i> and the Xanthan Gum into the sugar</li> <li>➤ Incorporate into the raspberry puree</li> <li>➤ Heat to 65°C while mixing</li> <li>➤ Pour</li> <li>➤ Put in the fridge</li> </ul>
Mint jelly	
<b>Ingredients</b>	<ul style="list-style-type: none"> <li>➤ 270 g of water</li> <li>➤ 42 g of sugar</li> <li>➤ 8 g of <i>Gélifiant Végétal</i></li> <li>➤ 84 g of Get 27</li> </ul>
<b>Realization</b>	<ul style="list-style-type: none"> <li>➤ Mix the <i>Gélifiant Végétal</i> into the sugar</li> <li>➤ Incorporate into the water</li> <li>➤ Give a broth</li> <li>➤ Add the Get 27</li> <li>➤ Mix</li> <li>➤ Pour and Put in the fridge</li> </ul>

Pistachio jelly	
<b>Ingredients</b>	<ul style="list-style-type: none"> <li>➤ 300 g of 3.6% MG Milk</li> <li>➤ 50 g of pistachio paste</li> <li>➤ 1 g of vanilla pod</li> <li>➤ 20 g of maple sugar N°2</li> <li>➤ 4,5 g of <i>Gélifiant Végétal</i></li> </ul>
<b>Realization</b>	<ul style="list-style-type: none"> <li>➤ Mix the <i>Gélifiant Végétal</i> into the maple sugar with the vanilla</li> <li>➤ Incorporate into the pistachio paste</li> <li>➤ Heat to 65°C</li> <li>➤ Pour</li> <li>➤ Put in the fridge</li> </ul>
Porto jelly	
<b>Ingredients</b>	<ul style="list-style-type: none"> <li>➤ 47 g of water</li> <li>➤ 10 g of maple sugar N°2</li> <li>➤ 6 g of <i>Gélifiant Végétal</i></li> <li>➤ 240 g of Porto</li> </ul>
<b>Realization</b>	<ul style="list-style-type: none"> <li>➤ Mix the water and the porto</li> <li>➤ Mix the <i>Gélifiant Végétal</i> into the maple sugar</li> <li>➤ Incorporate the powder mix into the liquid</li> <li>➤ Heat to 65°C while mixing</li> <li>➤ Pour and reserve</li> </ul>
White Rum jelly	
<b>Ingredients</b>	<ul style="list-style-type: none"> <li>➤ 500 g of water</li> <li>➤ 500 g of white rum</li> <li>➤ 250 g of Sugar</li> <li>➤ 30 g of <i>Gélifiant Végétal</i></li> </ul>
<b>Realization</b>	<ul style="list-style-type: none"> <li>➤ Mix the water and the rum and heat at 40°C.</li> <li>➤ Mix the <i>Gélifiant Végétal</i> into the sugar</li> <li>➤ Incorporate powders into the liquid</li> <li>➤ Heat to 65°C while mixing</li> <li>➤ Pour and reserve</li> </ul>
Campari jelly	
<b>Ingredients</b>	<ul style="list-style-type: none"> <li>➤ 100 g of water</li> <li>➤ 100 g of Campari</li> <li>➤ 50 g of sugar</li> <li>➤ 6 g of <i>Gélifiant Végétal</i></li> </ul>
<b>Realization</b>	<ul style="list-style-type: none"> <li>➤ Mix the water and the porto</li> <li>➤ Mix the <i>Gélifiant Végétal</i> into the maple sugar</li> <li>➤ Incorporate the powder mix into the liquid</li> <li>➤ Heat to 65°C while mixing</li> <li>➤ Pour and reserve</li> </ul>

<b>Pisco on the edge</b>	
<b>Ingredients</b>	<ul style="list-style-type: none"> <li>➤ 200 g of water</li> <li>➤ 1400 g of lime juice</li> <li>➤ 400g of maple sirup 82° Brix</li> <li>➤ 37 g of <i>Gélifiant Végétal</i></li> <li>➤ 700 g of pisco</li> </ul>
<b>Realization</b>	<ul style="list-style-type: none"> <li>➤ Mix the water, the lime juice and the maple syrup</li> <li>➤ Incorporate the <i>Gélifiant Végétal</i> into the mix</li> <li>➤ Heat at 65°C</li> <li>➤ Incorporate the pisco</li> <li>➤ Mix</li> <li>➤ Poor and reserve</li> </ul>

## **SPECIFICATIONS**

### **Physico-chemical specifications**

<b>Humidity</b>	<i>Max. 9 %</i>
<b><u>Heavy metals</u></b>	
<b>Arsenic</b>	<i>Max. 3 ppm</i>
<b>Cadmium</b>	<i>Max. 2 ppm</i>
<b>Mercury</b>	<i>Max. 1 ppm</i>
<b>Lead</b>	<i>Max. 5 ppm</i>
<b><u>Microbiological specifications</u></b>	
<b>Total plate count</b>	<i>Max. 5000 ufc/g</i>
<b>Yeasts and Mould</b>	<i>Max. 300 ufc/g</i>
<b>E. Coli</b>	<i>Absence in 5 grams</i>
<b>Salmonelles</b>	<i>Absence in 25 grams</i>

## **NUTRITONAL INFORMATIONS FOR 100G**

<b>Energetic Value</b>	314 Kcal / 1328 KJ
<b>Lipids</b>	0 g
- <b>Saturated Fatty Acids</b>	0 g
<b>Carbohydrates</b>	70 g
- <b>Sugars</b>	52 g
<b>Proteins</b>	0 g
<b>Fibers</b>	16 g
<b>Salt</b>	1,5 g

<b>ALLERGENS</b>		
	<b>Presence</b>	<b>Cross contamination</b>
<b>Peanuts and products thereof</b>		
<b>Celery and products thereof</b>		
<b>Cereals, gluten and products thereof</b>		
<b>Crustaceans and products thereof</b>		
<b>Tree nuts and products thereof</b>		
<b>Sesames seeds and products thereof</b>		
<b>Molluscs and products thereof</b>		
<b>Mustard and products thereof</b>		
<b>Milk and milk products</b>		
<b>Lupin and products thereof</b>		
<b>Eggs and products thereof</b>		
<b>Fish and products thereof</b>		
<b>Soya and products thereof</b>		
<b>Sulphur dioxide and sulphites &gt; 10 ppm</b>		
<b>Coconuts and products thereof</b>		

<b>REGULATORY DATA</b>	
<b>GMO</b>	<i>Referring to regulation EC N° 1829/2003 and N° 1830/2003, the product hasn't been produced of genetically modified organisms nor contains genetically modified substance.</i>
<b>Ionization</b>	<i>The product hasn't been treated by ionization, and it is not made with raw materials treated by ionization.</i>
<b>Nanomaterials</b>	<i>The product is not made with nanotechnologies and does not contain nonmaterial referring to regulation EC n°1169/2011.</i>
<b>Safety Data Sheet</b>	<i>Safety Data Sheet available on request.</i>

<b>DIET</b>		
	<b>Suitable for</b>	<b>Certified</b>
<b>Halal</b>	X	
<b>Kasher</b>	X	
<b>Vegans</b>	X	
<b>Vegetarians</b>	X	



The information contained in this publication is believed to be true and accurate to the best of our knowledge. It is the responsibility of the user to check before use that the products are suitable for the intended purposes. The users are also obliged to ensure that all legal requirements for the use of the products are being complied with; this also includes the legality of the use of the product itself. This version of the specification replaces all previous versions, and is valid without signature.

<b>PACKAGING/STORAGE</b>	
<b>Packaging</b>	150 g plastic tin – Box of 40 plastic tin 1 Kg plastic tin – Box of 12x1 kg – Pallet of 30 boxes (360 kg)
<b>Storage conditions</b>	In a cool and dry place, in closed packaging
<b>Shelf life</b>	2 years in its original and unopened packaging

---

**ARTICLE CODE**

150 g ⇒ 10142

1 Kg ⇒ 10136

*We reserve the right to modify this data according to the evolution of our products.*

---

**Société Louis François S.A.S**

17 rue des Vieilles Vignes – Z.A Pariest – BP 86 – Croissy Beaubourg – 77314 Marne La Vallée Cedex 2 – France  
Tél : 01 64 62 74 20 | Fax : 01 64 62 74 36 | [clients@louisfrancois.com](mailto:clients@louisfrancois.com)



The information contained in this publication is believed to be true and accurate to the best of our knowledge. It is the responsibility of the user to check before use that the products are suitable for the intended purposes. The users are also obliged to ensure that all legal requirements for the use of the products are being complied with; this also includes the legality of the use of the product itself. This version of the specification replaces all previous versions, and is valid without signature.

Réf : QUAL.FT.058  
Version 2  
MàJ: 14.12.2020  
Page 6 sur 6