

Product Application Sheet for Black Tea Pudding

CAGGEL™ HAM

Gellan gum is a high molecular extracellular microbial polysaccharide produced by strict aseptic fermentation of a pure culture of *Sphingomonas elodea*. CAGGEL HAM is a kind of high acyl gellan gum with low protein activity, as the texture improving agent, HAM can bring good texture for puddings. According to the characteristics of different puddings, the typical recommended amount of HAM is 0.15% -0.2%.

CAGGEL HAM have good compatibility with other colloids, emulsifier, coco powder, protein, fat, cellulose to obtain products with different texture, taste and other functions.

Formula

Ingredients	% Weight
Milk	35
Sugar	10
Skim milk powder	5
Carrageenan	0.2
Locust bean gum	0.2
Agar	0.1
Trisodium citrate	0.1
Glycerin fatty acid ester	0.1
Black tea extract	6.0
Black tea flavor	0.1
Milk flavor	0.03
CAGGEL HAM	0.18
Water	To 100

Processing

A food processing composition for black tea puddings was prepared according to the above recipe. This composition was pasteurized at 125°C for 4 seconds, filled into a pudding cup, and cooled with water at room temperature to provide a black tea pudding.



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