



An ISO 22000:2018 Co

RECIPES

Prepare delicious and scrumptious desserts with a versatile range of Carrageenan products.

Carrageenan



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Ingredients	%
Cultured low fat milk	40.0
Aspartame	0.05
Modified Starch	0.1
Whey Protein Concentrate	8.0
Lactovis MK 5650	0.03-0.05
Fumaric Acid	0.05
Sodium Citrate	0.05
Potassium Sorbate	0.03
Water	51.69

Preparation Directions

1. Disperse Whey protein and Lactovis MK-5650 in water with stirring.
2. Add starch & sugar.
3. Add cultured milk then agitate slowly for 15 minutes.
4. Pasteurize at 90-95°C for 15 seconds.
5. Subject to 2-stage homogenization (2500/500 psi).
6. Fill in bottle aseptically.
7. Cool in ice bath for 30 minutes with regular shaking.
8. Store at 0-4°C

Fruit Crush using Carrageenan Watervis FJ 6024



Ingredients	Weight
Fruit Juice	64 ml
Water	30 ml
Sugar	5 gm
Carrageenan	0.3-0.5 gms
Watervis FJ 6024	
Colour	As required

Preparation Directions

1. Mix the juice & water in a pan and heat to 40°C
2. Add Carrageenan and boil the solution at 85°C to 90°C for 5 minutes along with proper stirring.
3. Stir well till the desired thickness is obtained.
4. Turn off the flame & add colour & flavour to it.
5. Cool down to room temperature and fill it in the container.

Vegan Marshmallow with Carrageenan VM 3260



Ingredients	%
Part A	
Fine Sugar	38
Part B	
Carrageenan VM 3260	1-1.3
Fine Sugar	5
Glucose Syrup Fructose (69°Brix)	52
Water (40°C)	18
Part C	
Hydrolysed Pea or Rice Protein	1
Water	1

Preparation Directions

1. Blend water (40°C) and high fructose glucose from PART B.
2. Blend Carrageenan VM 3260 with sugar from PART B.
3. Disperse these dry ingredients of part B in the water + syrup mix.
4. Pump the dispersion to the cooking device and heat the temperature up to 90°C
5. Add the remaining sugar from part A. In this stage the solution must be about 74° Brix.
6. Cook and concentrate the mass until 81° Brix.
7. Add the hydrolyzed pea or rice protein solution from PART C and desired flavour and colour.
8. Pump the concentrated gummy mass to the aeration chamber, always above 80°C.
9. Whip maintaining the mass above 80°C until achieving desired density (0.3 – 0.4 Kg/L).
10. Extrude above 80°C in a starch belt, cut into pieces and then clean them. Pack.

Water Dessert Jelly/Cup Jelly with Watergel WD-3955



Ingredients	%
Refined sugar	24.0
Water Gel WD-3955	0.8 - 1.2
Citric acid	0.15
Sodium citrate	0.15
Preservative	0.08
Flavour & Colour	As required
Water	To make 100%

Preparation Directions

1. Premix Watergel WD-3955, preservative and sodium citrate with refined sugar.
2. Disperse in water with proper agitation.
3. Heat mixture at 80 – 85°C for 15 minutes with regular stirring.
4. Remove from heat, then add citric acid.
5. Stir and add flavor.
6. Pour into moulds. Seal.
7. Pasteurize.
8. Cool immediately in cold or running water.

Flavoured Milk with Lactovis MK-5650



Ingredients	%
Lactovis MK-5650	0.015 – 0.030
Sugar	8.0
Liquid Milk	To make 100%

Preparation Directions

1. Pre-blend Lactovis MK with sugar. Disperse in milk.
2. Add flavouring in the milk solution.
3. Heat mixture in water bath

- (maintained at 85°C) to 82°C with stirring.
4. Homogenize at 82°C at a pressure of 2000 - 2500 psi with 2nd stage homogenization at 500-800 psi.
5. Cool in an ice bath (approx. 15 - 30 minutes). The milk should be stirred slowly in a reproducible manner (4-10°C)
6. Store at 4.4°C storage condition.

Ice Cream with Lactovis IC-2194



Ingredients	%
Milk Fat (Butter)	80 gms
Skimmed Milk	100 ml
Dextrose	35 gms
Lactovis IC-2194	0.5 to 0.7 gms
Sugar	115 gms
Glucose Syrup	50 gms
Water	613 ml
Flavour & Colour	As required



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Preparation Directions

1. Dry mix all the products.
2. Dissolve glucose syrup in water.
3. Disperse powder mix in water at 45 – 55°C at proper agitation.
4. Add milk fat.
5. Check the pH and ensure the homogeneity of the mixture.
6. Pasteurize the mix at 85°C for 30 minutes
7. Homogenize on a two stage homogenizer.
8. Age for 4 hours at 4°C. After maturation store in a container freezer.
9. Store at -20°C

Jelly Drink with Water Gel WD-3902A



Ingredients	%
Refined Sugar	24.0
Water Gel WD-3902	0.3-0.5
Citric Acid	0.3
Sodium Citrate	0.15
Preservative	0.08
Flavour & Colour	As required
Water	To make 100%

Preparation Directions

1. Premix Water Gel WD-3902, preservative & sodium citrate with refined sugar.
2. Disperse in water with proper agitation.
3. Heat mixture at 85 – 90°C for 15 minutes with regular stirring.
4. Remove from heat & add citric acid.
5. Stir & add flavour.
6. Transfer into pouch. Seal.
7. Cool in running water

Bubble Tea with Water Gel GU-8932



Ingredients	%
Refined Sugar	24.0
Water Gel GU 8932	1.0 - 1.5
Preservative	0.08
Clouding agent	0.05
Food colour	q.s.
Food flavour	q.s.
Water	To make 100%

Preparation Directions

1. Premix Water Gel GU 8932 with refined sugar.
2. Disperse in water with proper agitation.
3. Heat mixture at 85 – 90°C for 15 minutes with regular stirring.
4. Add clouding agent and preservative.
5. Remove from heat.
6. Stir and add flavor/color.
7. Pour into molds. Cool.

Processed Cheese with Water Gel GU-8932



Ingredients	%
Natural Cheese	37.0
Vegetable Oil	15.0
Whey Powder	5.0
Sodium Citrate	1.0
Disodium Phosphate	1.0
Water Gel GU-8932	0.2-0.4
Water	To make 100%
Citric Acid	100%

Preparation Directions

1. Dry blend Water Gel GU-8932, whey powder & salts.

2. Disperse in oil, water & grated cheese mixture
3. Allow to stand for at least 30 minutes.
4. Heat at 75°C for 15 minutes.
5. Pasteurize at 90°C for 2 minutes.
6. Pour into moulds while hot. Cool to set.
6. Refrigerate & pack.

Set Yoghurt with Lactovis MK-5650



Ingredients	%
Lactovis MK-5650	0.04-0.06
Modified Starch	0.5
Skim Milk Powder	10.0
Flavour	As required
Fresh Milk	To make 100%

Preparation Directions

1. Dry blend Lactovis MK-5650 & starch with milk powder and disperse in fresh

2. milk with stirring.
2. Heat to 60°C.
3. Subject to 2-stage homogenization.
4. Pasteurize at 90°C for 3 minutes.
5. Cool to fermentation temperature of 38 – 42°C.
6. Inoculate starter culture.
7. Incubate at 42°C until pH reaches 4.6
8. Cool to 15°C.
9. Fill into cups.
10. Cool to 5°C.

Stirred Yoghurt with Lactovis MK-5650



Ingredients	%
Lactovis MK-5650	0.02-0.04
Modified Starch	0.5
Skim Milk Powder	10.0
Flavour	As required
Fresh Milk	To make 100%

Preparation Directions

1. Dry blend Lactovis MK-5650 & starch with milk powder & disperse in fresh milk with stirring.
2. Heat to 60°C.
3. Subject to 2-stage homogenization.
4. Pasteurize at 90°C for 3 minutes.
5. Cool to fermentation temperature of 38 – 42°C.
6. Inoculate starter culture.
7. Incubate at 42°C until pH reaches 4.6
8. Break by pumping through screen or homogenizer valve without pressure. Add flavor.
9. Stir and cool to 15°C.
10. Fill into cups.

Yoghurt Drink with Lactovis MK-5650

