adamance
fruits du bon sens

Blackberry Iota gel

Blackberry Iota gel
VÉGETAL

90.4% FRUIT PURÉE
9% ADDED SUGAR

Ingredients
Blackberry puree, Carrageenan Iota, Sugar

FREEZABLE

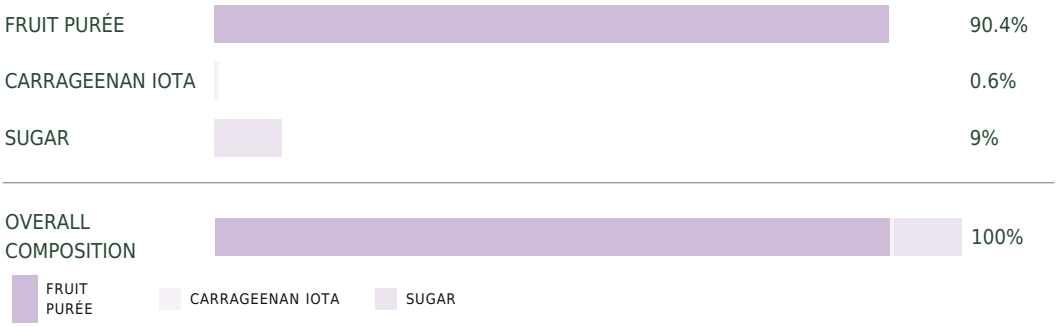
Description

Carrageenan Iota is a natural plant-based gelling agent extracted from red algae that creates firm yet supple gels.
Because the amount of sugar in the solution does not impact much on the gel's texture, you can use it to make very low-sugar recipes.

Suggested uses

- Plated desserts
- Desserts, tarts and mini gateaux
- Dessert glasses

Overall composition



Iota gel

Composition	1000 g	100%
Sugar	90 g	9%
Carrageenan Iota	6 g	0.6%
Blackberry puree	904 g	90.4%

Technique

Mix together the sugar and Carrageenan Iota, then sprinkle them onto the blackberry purée (40°F or 4°C).
Homogenize with a mixer, then heat to 185°F (85°C), stirring all the while.
Pour immediately.

Trick

Tailor the amount of sugar to suit your other ingredients.
You can increase or decrease the amount of sugar you use without any major implications for texture, which means you can tailor your product's general flavor to your preferences.



FRUIT PURÉE USED
Blackberry Triple Crown

TASTING TEMPERATURE
Chilled

WAYS OF CONSUMING
On site ,
Takeaway

STRENGHTS
Fruit intensity ,
Easy-to-customize proportions