

# Application Recipe

## Mandarin Orange Marmalade

*A Sugar-Free Burst of Bright and Tangy Citrus Flavours*



### Featured Ingredients

- Beneo Isomalt GS
- Beneo Orafti®HSI
- Ingrebio Orange Flavour
- Hexagon Nutrition Zinc Sulphate Monohydrate
- Hexagon Nutrition Fortivit-CNF-185
- Monk Fruit Juice Concentrate -J3.5

### Key Benefits

Made from real fruit and fruit juice, no added sugar, high in fiber, with added vitamins and zinc for immunity.

INGREDIENTS	TEST RECIPE (%)
Maltitol Syrup	17.00
<i>Isomalt GS – BENEEO</i>	10.00
<i>Orafti® HSI - BENEEO</i>	17.00
Water	16.92
Orange Juice, fresh	6.25
Orange Juice, Malee 100% Mandarin Orange Juice	18.75
Orange Peel	10.00
Citric Acid	0.80
<i>Monk fruit juice concentrate-J3.5 – Monk Fruit Corp</i>	
Pectin	0.65
Gelatin Mixture	
Gelatin	0.67
Water	1.33
<i>Orange Flavour – Triacetin 1599693 – Ingrebio</i>	0.05
<i>Zinc Sulphate Monohydrate - Hexagon</i>	0.02
<i>Fortivit-CNF-185 – Hexagon</i>	0.06
<b>TOTAL</b>	<b>100</b>

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### **Procedure**

1. Prepare the orange by extracting the juice. Get the peel and scrape the inside until only a thin layer of white remains. Cut into thin slices.
  2. Prepare and weight all the raw materials.
  3. Prepare a double boiler set-up.
  4. Mix the ISOMALT GS, Orafti®HSI, citric acid, and pectin. Blend to distribute the pectin properly and prevent lumping.
  5. Add the maltitol syrup, water, orange juices, orange peel, and monk fruit juice concentrate.
  6. Cook the mixture in the boiler until 66°Bx is attained (around 20-30min).
  7. Lower the heat to 60°C and add the orange flavor, zinc sulphate monohydrate and Fortivit-CNF-185
  8. Prepare the gelatin mixture by mixing the gelatin and water. Heat until 60°C and well combined.
  9. Add the gelatin mixture and mix gently.
  10. Transfer into clean jar or food container.
  11. Store inside the refrigerator.
- \*pectin usually sets for about 24-48hrs

### **Featured Ingredients**

#### **Beneo Isomalt GS**

##### **Nutritional Benefits**

- Half the calories of sugar
- Tooth-friendly
- Low GI
- Low digestible carbohydrates

##### **Technical Benefits**

- Sucrose-like natural sweetness without any aftertaste
- Low hygroscopicity
- High process stable

#### **Beneo Orafti® HSI**

##### **Nutritional Benefits**

- Source of dietary fiber
- Increase intestinal bifidobacterial
- Prebiotic
- Clean label
- Promote healthy weight management
- Promote intestinal function
- Promote healthy gastrointestinal tract
- Promote healthy digestive system
- Aid in digestion

##### **Technical Benefits**

- High Solubility
- Promote fat-like mouthfeel
- Aid in sugar replacement

#### **Ingrebio Orange Flavour**

##### **Technical Benefits**

- Boosts the orange profile of the product

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### Hexagon Nutrition Zinc Sulphate Monohydrate and Fortivit-CNF-185

#### Nutritional Benefits of Vitamins

- Delivers additional source of minerals & vitamins for immunity.

### Monk fruit juice concentrate -J3.5

#### Nutritional Benefits

- Boost sweetness of the product using natural ingredients

#### Technical benefits

- pH and heat stable
- No bitterness, astringency and off notes
- Clean Label

### Nutritional Information (Estimated calculation)

Nutrition Facts		
Portion Size	20g	
Amount per Portion	<b>22</b>	
Calories		
	% Daily Value*	
<b>Total Fat</b>	0 g	<b>0 %</b>
Saturated Fat	0 g	0 %
Cholesterol	0 mg	0 %
<b>Sodium</b>	0.7 mg	
<b>Total</b>	9.8 g	<b>3.3 %</b>
<b>Carbohydrates</b>		
Dietary Fibre	3.4 g	13.6 %
Sugar	0.5 g	
Added	0 g	
Sugar		
<b>Protein</b>	0.2 g	<b>0.4 %</b>
Vitamin A, RAE	64.61 mcg	8.1 %
Folate, DFE	17.73 mcg	8.9 %
Vitamin B6	0.17 mg	8.5 %
Vitamin C	9.4 mg	15.7 %
Vitamin D	0.41 mcg	8.2 %
Vitamin E	0.82 mg	8.2 %
Zinc	1.68 mg	11.2 %

\* Percent Thai Recommended Daily Intake for population over 6 years of age are based on 2,000 kcal diet.

#### Possible Claim

- Source of Fibre
- Source of Vitamin C

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