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- Cool down to 65 °C, add citric acid solution.
- Let it cool undisturbed for at least 24 hours at room temperature for maximum performance.

Vanilla Panna Cotta with Spreadable Agar Agar Wondergel 50



Ingredients	%
Skim Milk, liquid	42.5
Non Dairy whipping Cream	58.5
Wondergel 50	0.5*
Sugar	2.0
Vanilla bean	1 pod
Evaporation	-3.5
Total	100.0
Flavours & colours	To taste

* Note: Dosage may be adjusted according to desired rheology and texture.

Preparation Directions

- Heat up the skim milk, non dairy whipping cream & keep at 85°C or above
- Dry mix the Wonder Gel 50 & sugar. Disperse the powder under frequent agitation in the milk solution for 1- 2 minutes until it dissolves completely.
- Add the scraped vanilla from the vanilla pod into the milk.
- Remove solution from heat & cool to 60 - 65°C.

- After cooling add the flavours & colours.
- Pour the solution to mould & cool.

Chocolate Mousse with Spreadable Agar Agar Wondergel 50



Ingredients	%
Wondergel 50	0.25*
Distilled Water	3.91
Full Cream Milk (Liquid)	16.67
Dark Chocolate Compound (Minimum 35% chocolate liquor)	29.17
Non dairy whipping cream / dairy cream	50.0
Total	100.0
Flavours & colours	

*Note: Dosage may be adjusted according to desired consistency and texture

Preparation Directions

- Dissolve Wondergel 50 in water, heat upto 90° C
- Add full cream milk into Wondergel solution and cook at 80°C
- Add mixture of milk and Wondergel solution into dark chocolate and blend until all the chocolate is melted. (Keep it warm at 55°C)
- Whip the non dairy whipping cream using high speed mixer until thick (around 2 minutes).
- Add whipping cream into warm chocolate mixture bit by bit, mix gently

- with spatula.
- Pour into moulds and refrigerate for 24 hours.

Chocolate Cheese Cake with spreadable Agar Agar Wondergel 200



Ingredients	gms
Cream Cheese	250 gms
Whipping Cream	250 gms
Wondergel 200	2-3 tsp
Cocoa Powder	4 tbsp
Milk	1/3 cup
Biscuits	20
Melted butter	4 tbsp
Salt and Sugar	To taste

*Note: Dosage may be adjusted according to desired consistency and texture.

Preparation Directions

- Crush your favourite biscuits, and make it into sand like texture by adding melted butter.
- Make a crust of this and keep in the cake pan. Mix cream cheese and powdered sugar till form butter like consistency.
- Whip cream with cocoa powder and mix the above cream cheese mixture.
- Boil milk along with Wondergel until it dissolves completely and add it to the mixture. Blend the whole mixture well using hand blender.
- Layer it in the cake pan and let it cool in the refrigerator overnight.
- Powder some Cocoa powder on top and serve.

RECIPES

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

Thermoreversible Cold Glaze & Piping Gel using Spreadable Agar Agar Wondergel 50



Ingredients	%
Wondergel 50	0.6*
Sugar	25.0
Water	25.0
Glucose syrup 85 Brix DE 40	53.0
Citric acid (50% solution)	0.4
Evaporation	-4.0
Total	100.0
Flavour & colouring	To taste

*Note: Dosage may be adjusted according to desired rheology and texture

Preparation Directions for Cold Glaze

- Dry blend Wondergel 50 & Sugar
- Disperse the powder blend under frequent agitation in hot water (85°C & above) for 15-25 minutes, until the powder is completely dissolved & solution is clear.
- Add Sugar B (23) & glucose syrup into the Wondergel solution under frequent agitation, to prevent the sugar from caramelizing or burning.
- When the solution has reached 66-68% total solids (66-68 Brix), remove from heat & allow to cool until 60-65°C. Add the desired amount of acid solution, flavours & colours into the solution.

Spreadable Agar Agar Wondergel

- Pour into mould and allow to cool undisturbed at room temperature (20°C-25°C) for at least 24 hours for maximum performance.

Preparation Directions for Decorating/Piping Gel

- Weigh out the desired amount of gel.
- Add in the food colouring.
- Mix well by stirring the gel until a honey-like consistency is achieved & the colour is well blended.
- Gel is ready to use for piping & cake decoration.

Preparation Directions for Thermoreversible Cold Glaze

- Weigh out the desired amount of glaze gel.
- Add in the food flavours or food colouring.
- Mix well by stirring the glaze gel until a honey-like consistency is achieved.
- To this, add 10% (w/w) of room temperature water & stir evenly until a homogenous free-flowing solution is achieved. No heating is necessary. The amount of water added depends on the desired consistency for the glaze.
- Pour the glaze solution onto the cake until all sides are covered evenly.
- Let the cake stand for 15 minutes to allow the glaze to settle & set.

Set Yoghurt with Spreadable Agar Agar Wondergel 50



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Ingredients	%
Wondergel 50	0.60*
Milk	81.8
Sugar	9.0
Skim Milk powder	9.0
Starter Culture	9.0
Evaporation	-9.0
Total	100.0
Flavours & colours	To taste

* Note: Suggested percentage may be adjusted according to desired rheology and texture.

Preparation Directions

- Add Spreadable Agar Agar type Wondergel 50 & skim milk powder to the whole milk
- Pasteurize at 90°C for 10 minutes & mix until it dissolves well.
- Cool down to 42 - 45°C & inoculate with starter culture.
- Cool down further until 25°C & allow fermentation for 24 hours at room temperature.
- Final yoghurt product should be thick, spoonable & smooth without significant syneresis.

Stirred Yoghurt with Spreadable Agar Agar Wondergel 50





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Ingredients	%
Wondergel 50	0.4*
Milk	81.4
Sugar	9.0
Starter Culture	9.0
Total	100.0
Flavours & colours	To taste

* Note: Suggested percentage may be adjusted according to desired rheology and texture.

Preparation Directions

1. Add Wondergel 50 into whole milk while stirring.
2. Pasteurize the milk at 80 - 85°C for 5 minutes.
3. Cool down to 42-45°C & inoculate with starter culture.
4. Cool down further until 25°C and allow fermentation for 24 hours at room temperature.
5. Final yoghurt product should be slightly thick, spoonable & without significant syneresis.

Drinking Yoghurt with Spreadable Agar Agar Wondergel 30



Ingredients	%
Wondergel 30	0.1*
Water	51.8
Sugar	9.0
Milk (30% Fat)	30.1
Starter Culture	9.0
Total	100.0
Flavours & colours	To taste

* Note: Suggested percentage may be adjusted according to desired rheology and texture.

Preparation Directions

1. Dry blend sugar & Wondergel 30.
2. Add dry blended powder and distilled water into whole milk.
3. Pasteurize the milk at 85°C for 10 minutes.
4. Cool down to 42-45°C & inoculate with starter culture.
5. Cool down until 26°C and allow fermentation for 24 hours at room temperature.
6. Final yoghurt product should be a liquid with creamy & full bodied mouthfeel.

Creamy Shrikhand with Spreadable Agar Agar Wondergel 50



Ingredients	%
Wondergel 50	0.5*
Milk	99.5
Sugar Powder	50.0
Curd	0.2*
Cardamom Powder	0.8*
Whey water	-51.0
Total	100.0
Flavours & colours	To taste

*Note: Suggested percentage may be adjusted according to desired rheology & texture.

Preparation Directions

1. Heat the milk, add Agar Agar & stir continuously till it is dissolved & boil the milk to a temperature of 85-90°C.
2. Keep aside for cooling & add the curd mix well at 40°C & keep in incubator for 4-5 hrs at 42-45°C.
3. Line the strainer on a bowl followed by muslin cloth & pour the fresh curd, bring the edges of muslin cloth together & tie one edge tightly around the rest.
4. Place a heavy bowl on top of it for the dropping of whey from muslin cloth.
5. Keep it for refrigeration for 3-4 hours.
6. Then we get a creamy curd.
7. To the curd add powdered sugar & stir with a spoon.
8. Then add cardamom or colour & flavourings.
9. Whip the curd until it is smooth check the taste & add sugar if required.
10. Pour into a serving bowl keep for chilling in refrigerator.



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Paneer with Spreadable Agar Agar Wondergel 200



Ingredients	%
Wondergel 200	1.2
Milk	625.0*
Citric Acid	3.0
Evaporation + Whey	-529.25
Total	100.0

*Note: Suggested percentage may be adjusted according to desired rheology & texture.

Preparation Directions

1. Add Wondergel powder into the warm milk, mix it well until it boils.
2. Boil the content & add citric acid & stir.
3. The content begin to curdle then switch off the flame.
4. Allow it to settle for 1 minute & then filter it through a thin muslin cloth.
5. Rinse it under running water to remove the acid smell.
6. Make a knot to the muslin cloth, squeeze it to remove the excess whey out.
7. Place muslin cloth on a plate with holes place a weight on it for the paneer to set.
8. After 1 to 2 hours remove the muslin cloth and it can cut into cubes.

Rolled Fondant with Spreadable Agar Agar Wondergel 100



Suggested Ingredients	%
Icing sugar (Min 150 mesh)	71.4
Glucose syrup	9.1
Modified starch	4.5
Vegetable Shortening	1.5
Glycerin	1.0
Wondergel 100	0.4*
Na CMC	0.8
Water	11.3
Total	100.0
Flavours & colours	To taste

* Note: Dosage may be adjusted according to desired consistency and texture.

Preparation Directions

1. Prepare Wondergel 100 solution by dissolving in water & cook at 90° C for 1 minute.
2. In separate pot, mix glucose syrup & glycerin. Melt the mixture at 85° C using waterbath.
3. Pour the Wondergel 100 solution into the pot of melted glucose syrup & glycerin.
4. Keep the mixture warm inside the waterbath at 85° C around 2 minutes.
5. Knead well the mixture with icing sugar, modified starch, Na-CMC & vegetable shortening.
6. Continue kneading until the fondant is smooth, pliable & does not stick to the hand.
7. Wrap fondant dough with aluminium foil & let it rest for 24 hours.



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Fruit Jam with Spreadable Agar Agar Wondergel 100



Ingredients	%
Wondergel 100	0.18*
Sucrose	54
Distilled Water 90 °C	8.42
Strawberry Puree	37
100° Brix	
Citric Acid (50% Solution)	0.40
Total	100.0
Flavours & colours	To taste

*Note: Dosage may be adjusted according to desired rheology and texture

Preparation Directions

1. Dry Wondergel 100 and Sucrose (1.00). Disperse in boiling water under vigorous stirring until a homogenous solution is achieved.
2. Keep the solution at 100° C for 5 minutes under frequent agitation.
3. Into a pot, mix strawberry puree and sugar (53.00) until it reaches 90° C.
4. Evaporate to desired solids.
5. Pour the Wondergel 100 and sucrose solution into the puree solution, heat up again to 90° C.