

For delicious & nutritious recipes go to: [canningdiva.com](http://canningdiva.com)

## What is canning gel?



Canning Gel is a modified food starch derived from non-GMO corn maize. It can withstand high temperatures, reheating and acidic foods - which make it perfect for home canning.

It is clear in color when cooked and remains smooth. It works well when freezing and allows you to lessen your sugar content without losing your jelling capacity! **Best of all, the manufacturer has certified that the product is not grown from hybrid seeds, and it's gluten free.**

**Q: When should I use canning gel?**

**A: Use Canning Gel wherever ClearJel® is called for in canning recipes. You can also use it to reduce sugar content when making jams, jellies and preserves.**

## Canning Gel *Advantages*

- Gluten Free
- Derived from Non-GMO Corn
- Reduce sugar when making jam
- Does not break down like Pectin
- Use in canning, baking & cooking
- Replaces store-bought cornstarch



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