



BAKE STABLE FRUIT FILLING

REALBLEND J-70

RECIPE

Ingredients	%
REALBLEND J-70	1,20
SUGAR «A»	3,00
WATER 90°C	18,00
APRICOT PUREE 12 Bx	25,00
SUGAR «B»	40,00
GLUCOSE SYRUP 40 DE, 82 BX	25,00
CITRIC ACID SOLUTION 50%	0,30
FLAVOUR AND COLOUR	Opt
<hr/>	
TOTAL BEFORE EVAPORATION	112,50
EVAPORATION	-12,5
TOTAL	100,00
BX	67,5
pH	3,75

TECHNOLOGY

1. Dry mix REALBLEND J-70 and sugar «A»
2. Disperse into boiling water
3. Add glucose syrup, sugar «B», water, apricot puree
4. Heat to boil
5. Add citric acid solution (if required)
6. Evaporation to yield
7. Add flavour and colour
8. Check BX and pH
9. Cool 70°C
10. Fill

DECLARATION

- 🌀 LMC pectin E440i and sodium alginate E401 standardized with sugar and dextrose

APPLICATION

- 🌀 Deposit the fruit preparation on top of the cake or inside the dough
- 🌀 Cook in industrial oven



Headquarter – Office – Laboratories

Via Galileo Galilei, 5
24060 Torre de Roveri (BG)
Italy

www.realfoods.it

