



FRUITY AND CREAMY TOPPING

REALPECTIN L-03

RECIPE

Ingredients	%	
	Fruity	Creamy
REALPECTIN L-03	0,50	1,00
SUGAR «A»	2,50	4,00
WATER 90°C	20,00	20,00
SUGAR «B»	28,00	28,00
GLUCOSE SYRUP 40 DE, 82 BX	40,00	40,00
WATER	-	7,00
STRAWBERRY PUREE 12BX	20,00	-
COCOA POWDER 22% FAT	-	5,00
CITRIC ACID SOLUTION 50%	0,70	-
FLAVOUR AND COLOUR	opt	opt
TOTAL BEFORE EVAPORATION	111,70	105,00
EVAPORATION	-11,70	- 5,00
TOTAL	100,00	100,00
BX	65 ÷ 70	65 ÷ 70
pH	2,9 ÷ 3,5	6,7 ÷ 7,2

TECHNOLOGY

1. Dry mix REALPECTIN L-03 with sugar «A»
2. Disperse into boiling water
3. Add glucose syrup, sugar «B», water, strawberry/ cocoa powder
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 down to 70°C
10. Fill

DECLARATION

- 🍷 LMA pectin E440ii standardized with sugar/ dextrose

APPLICATION

- 🍷 Pump on top of cake, desserts, ice-cream for decoration



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