



POST BAKING FILLING

REALPECTIN L-10S

RECIPE

Ingredients	%
REALPECTIN L-10S	0,65
SUGAR «A»	2,00
WATER 90°C	15,00
SUGAR «B»	30,00
GLUCOSE SYRUP	15,00
SKIMMED MILK POWDER	4,00
COCOA POWDER 22 ÷ 24% FAT	5,00
HAZELNUT PASTE	4,00
REFINED COCONUT OIL	13,00
EMULSIFIER E 417	0,20
WATER «B»	20,00
FLAVOUR AND COLOUR	opt
TOTAL BEFORE EVAPORATION	108,85
EVAPORATION	- 8,85
TOTAL	100,00
BX	68 ÷ 72
pH	6,5 ÷ 7,5

TECHNOLOGY

1. Dry mix REALPECTIN L-10S with sugar «A»
2. Add powder mix to water 90°C
3. Heat to boil
4. Add all other powders
5. Add water «B»
6. Heat to boil
7. Add fat
8. Add flavour and colour
9. Add citric acid
10. Add fruit puree
11. Heat to boil
12. Check BX and pH
13. Cool down to 70°C
14. Fill

DECLARATION

- 🍯 Low ester amidated pectin E440i standardized with tetrasodium di-phosphates E450iii and sugar or dextrose

APPLICATION

- 🍯 Fill the fruity or creamy fillings into the dough after cooking in an oven



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