



**FRUIT
PREPARATION
SOUR PH**

REALPECTIN L-10S

RECIPE

Ingredients

%

REALPECTIN L-10S

0,60

SUGAR «A»

1,40

WATER (90°C)

12,00

FRUIT PUREE (8-10 Bx)

35,00

FRUIT PICEES

5,00

SUGAR «B»

20,00

WATER «B»

11,00

GLUCOSE SYRUP 60 DE, 82° BX

15,00

CITRIC ACID/ SODIUM CITRATE 50% sol

opt

FLAVOUR and COLOUR

opt

TOTAL

100,00

BX

38,00

pH

3,3 ÷ 3,8

TECHNOLOGY

1. Dry mix REALPECTIN L-10S and sugar «A»
2. Add dry mix to water
3. Heat to boil
4. Add glucose syrup
5. Add sugar «B»
6. Heat to boil
7. Add sodium citrate solution
8. Add citric Acid solution
9. Add flavour and colour
10. Check BX and pH
11. Cool down to 45°C with preservatives or 65°C without preservatives
12. Fill

DECLARATION

- Low ester amidated pectin E440ii with low calcium reactivity standardized with sugar/ dextrose

APPLICATION

- All taste/ fruit of fruit yoghurt to be mixed on layered or deposit on a side.



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