



POST BAKING FILLING

REALPECTIN L-18X

RECIPE

Ingredients	%
REALPECTIN L-18X	0,8
SUGAR «A»	2,00
WATER 90°C	15,00
SUGAR «B»	32,00
GLUCOSE SYRUP	40,00
APRICOT PUREE	15,00
FLAVOUR AND COLOUR	opt
CITRIC ACID 50% SOLUTION	0,40
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TOTAL BEFORE EVAPORATION	105,20
EVAPORATION	- 5,20
TOTAL	100,00
BX	65 ÷70
pH	3,0 ÷ 3,3

TECHNOLOGY

1. Dry mix REALPECTIN L-18X with sugar «A»
2. Add powder mix to water
3. Heat to boil
4. Add all the other powder
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

- ⑥ Low ester conventional pectin E441i standardization with sodium citrate E331i and sugar or dextrose

APPLICATION

- ⑥ Fill the fruity fillings into the dough after cooking in oven



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