



LOW SUGAR JAMS & JELLIES

REALPECTIN L-20

RECIPE

Ingredients	% Milk
REALPECTIN L-20	1,00
SUGAR «A»	3,00
GLUCOSE SYRUP 60 DE, 82° BX	20,00
FRUIT PUREE (8-10 Bx)	55,00
WATER (90°C)	16,00
SUGAR «B»	15,00
CITRIC ACID (50% sol)	0,80
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TOTAL BEFORE EVAPORATION	110,80
EVAPORATION	- 10,80
TOTAL	100,00
BX	45
pH	3,3

TECHNOLOGY

1. Dry mix REALPECTIN L-20 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 85°C
12. Fill

DECLARATION

- 🔗 **REALPECTIN L-20:** Low ester amidated pectin E440ii with high calcium reactivity standardized with sugar/dextrose

APPLICATION

- 🔗 Jelled and spreadable Jams/ Jelly with lower sugar content



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