



**THERMO
REVERSIBLE
JELLY GLAZE**

REALPECTIN L-20S

RECIPE

Ingredients	%
REALPECTIN L-20S	1,75
SUGAR «A»	3,25
WATER 90°C	20,00
SUGAR «B»	40,00
GLUCOSE SYRUP 40 DE, 82 BX	30,00
WATER	10,00
CITRIC ACID SOLUTION 50%	0,8
FLAVOUR AND COLOUR	Opt
TOTAL BEFORE EVAPORATION	105,80
EVAPORATION	- 5,80
TOTAL	100,00
BX	65 ÷ 70
PH	2,9 ÷ 3,5

TECHNOLOGY

1. Dry mix REALPECTIN L-20S and sugar «A»
2. Disperse into boiling water
3. Add glucose syrup, sugar «B» and water
4. Heat to boil
5. Add citric Acid solution
6. Evaporation to yield
7. Add flavour and colour
8. Cool 70°C
9. Fill

DECLARATION

- 🌀 LMA pectin E 440ii standardized with sugar/ dextrose

APPLICATION

- 🌀 Heat the gel with 20 ÷ 30% water
- 🌀 Spread or pour on top of the decorating finish product



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