



**FRUIT
PREPARATION
NEUTRAL PH**

REALPECTIN L-20S

RECIPE

Ingredients	%
REALPECTIN L-20S	0,80
SUGAR «A»	1,00
WATER (90°C)	12,00
SUGAR «B»	32,00
WATER «B»	14,20
GLUCOSE SYRUP 60 DE, 82° BX	30,00
COFFEE EXTRACT	10,00
COFFEE FLAVOUR and COLOUR	opt
TOTAL	100,00
BX	68,00
pH	6,9

TECHNOLOGY

1. Dry mix REALPECTIN L-20S and sugar «A»
2. Add dry mix to water including coffee extract
3. Heat to boil
4. Add glucose syrup
5. Add sugar «B»
6. Heat to boil
7. Add coffee flavour and colour
8. Check BX and pH
9. Cool down to 45°C with preservatives or 65°C without preservatives
10. Fill

DECLARATION

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

APPLICATION

- 🌀 All taste/ fruit of creamy yoghurt such as: coffee, chocolate, vanilla, caramel, biscuits, to be mixed or layered or deposit on a side.



Headquarter – Office – Laboratories

Via Galileo Galilei, 5
24060 Torre de Roveri (BG)
Italy

www.realfoods.it

