



# ORANGE MARMELADE

*REALPECTIN R - 150*

## RECIPE

Ingredients	%
<b>REALPECTIN R - 150</b>	<b>1,00</b>
SUGAR «A»	2,00
WATER 90°C	16,00
WATER	15,00
SUGAR «B»	40,00
Orange cloudy juice concentrate 65 Bx 8 VC	5,00
GLUCOSE SYRUP 60 DE, 82° BX	25,00
ORANGE PEEL SLICE	5,00
FLAVOUR and COLOUR	opt
TOTAL BEFORE EVAPORATION	109,00
EVAPORATION	- 9,00
<b>TOTAL</b>	<b>100,00</b>
BX	67
pH	3,1

## TECHNOLOGY

1. Dry mix REALPECTIN R – 150 and sugar «A»
2. Add dry mix to water
3. Heat to boil
4. Add glucose syrup and Orange cloudy juice concentrate 65 Bx 8 VC
5. Add orange peel slice
6. Add sugar «B»
7. Heat to boil
8. Add sodium citrate solution
9. Add citric Acid solution
10. Add flavour and colour
11. Check BX and pH
12. Cool down to 85°C
13. Fill

## DECLARATION

- ⦿ High ester pectin E440i with very high DE level (68 ÷ 72) standardized with sugar/ dextrose

## APPLICATION

- ⦿ High solids orange marmelade with orange peels in suspension



**Headquarter – Office – Laboratories**

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

[www.realfoods.it](http://www.realfoods.it)

