



## **NON DAIRY FRUIT BEVERAGE**

**REALPECTIN R-V**

**REALPECTIN R-VM**

**REALBLEND SD-69**

**REALBLEND SD-64**

## RECIPE

Ingredients	%			
	HIGH FRUIT NECTARS	FRUIT DRINK	LOW FRUIT DRINK	NO FRUIT FLAVOURED DRINK
<b>REALPECTIN R-V</b>	<b>0,15</b>	-	-	-
<b>REALPECTIN R-VM</b>	-	<b>0,30</b>	-	-
<b>REALBLEND SD-69</b>	-	-	<b>0,30</b>	-
<b>REALBLEND SD-64</b>	-	-	-	<b>0,30</b>
SUGAR "A"	1,00	1,00	1,00	1,00
WATER 90°C	15,00	15,00	15,00	15,00
SUGAR "B"	6,00	8,00	9,00	10,00
FRUIT PUREE/ JUICE	35,00	15,00	5,00	-
WATER	41,85	59,20	67,95	71,70
CITRIC ACID SOLUTION 10%	0,80	1,20	1,40	1,60
SODIUM CITRATE SOLUTION 10%	0,20	0,30	0,35	0,40
FLAVOUR AND COLOUR	OPT	OPT	OPT	OPT
<b>TOT</b>	<b>100,00</b>	<b>100,00</b>	<b>100,00</b>	<b>100,00</b>
BX	11,60	11,40	11,00	11,60
PH	2,80 ÷ 3,30	2,80 ÷ 3,30	3,20 ÷ 3,80	3,20 ÷ 3,80

## TECHNOLOGY

1. Dry mix stabilizer and sugar «A»
2. Solubilize to water 90°C
3. Cool down to 20°C
4. Add stabilizer solution to mixing tank
5. Add sugar «B» fruit juice/ purée and rest of water
6. Add organic acid, flavour and colour
7. Check BX and pH
8. Heat treatment:
  - Preheat to 65°C
  - Homogenize at 150 Bar
  - Pasteurize at 98°C for 20'
  - Cool down to 20°C
9. Fill aseptically to tetra//combi
10. Shelf life 6 months ambient temperature

## DECLARATION

- ☞ **REALPECTIN R-V**: High ester pectin E440i standardized with sugar and dextrose
- ☞ **REALPECTIN R-VM**: High viscosity ester pectin E440i standardized with sugar and dextrose
- ☞ **REALBLEND SD-69**: Blend of pectin E440i and cellulose gum E466 standardized with sugar and dextrose
- ☞ **REALBLEND SD-64**: Blend of pectin E440, xanthan gum E415 and cellulose gum E466 standardized with sugar and dextrose



**Headquarter – Office – Laboratories**

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

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

