



HIGH SUGAR JAMS & JELLIES LONG FILLING TIME

REALPECTIN S - 150

RECIPE

Ingredients	% Milk
REALPECTIN S - 150	0,60
SUGAR «A»	1,40
GLUCOSE SYRUP 60 DE, 82° BX	45,00
FRUIT PUREE (8-10 Bx)	30,00
WATER (90°C)	12,00
SUGAR «B»	23,00
CITRIC ACID (50% sol)	1,20
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TOTAL BEFORE EVAPORATION	113,20
EVAPORATION	- 13,20
TOTAL	100,00
BX	66
pH	3,1

TECHNOLOGY

1. Dry mix REALPECTIN S – 150 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 S – 150:** High ester pectin E440i with medium/ high DE level (58 ÷ 64) standardized with sugar/ dextrose

APPLICATION

- 🌀 Single portion Jams/ Jellies
- 🌀 Catering Jams/ Jellies
- 🌀 Long filling time
- 🌀 Lower filling temperature



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