



**ACID
CONFECTIONARY
JELLY**

REALPECTIN S-B7

RECIPe

Ingredients	%
REALPECTIN S-B7	1,50
SUGAR «A»	4,00
WATER (90°C)	35,00
SODIUM CITRATE	0,25
SUGAR «B»	50,00
GLUCOSE SYRUP 60 DE, 82° BX	15,00
CITRIC ACID 50% sol	1,40
FLAVOUR and COLOUR	opt
TOTAL BEFORE EVAPORATION	107,15
EVAPORATION	- 7,15
TOTAL	100,00
BX	68,00
pH	3,20

TECHNOLOGY

1. Dry mix REALPECTIN S-B7 and sodium citrate
2. Add to boiling water
3. Add glucose syrup and sugar
4. Heat to boil
5. Add citric acid
6. Add flavour and colour
7. Check BX and pH
8. Cool down to 90°C
9. Fill

DECLARATION

- 🍷 High ester very slow set pectin E440i with low DE level (54 + 58) standardized with citric acid (E330) and sodium citrate (E331 i) and sugar or dextrose.

APPLICATION

- 🍷 Sour pH sugar and Jellies with dry and soft jellified texture



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