

EXTRACTOS DE CITRICOS PECTIN
(85°C, 70°C, 65°C)

FOR CONTROLLING THE TEXTURE OF HIGH SUGAR JAMS AND JELLIES

RAPID, MEDIUM AND SLOW SETTING PECTIN TYPES AVAILABLE
ENSURING NICE AND DELICATE TEXTURE
IMPROVING FLAVOUR RELEASE
CONTROLLING SETTING TEMPERATURE AND SETTING TIME
COST EFFECTIVE CONCEPTS

APPLICATION GUIDELINE
HIGH SUGAR JAM, OPEN PAN COOKING, WITH EXTRACTOS de
CITRICOS PECTIN 150 GRADE USA-SAG (85°C)

The following is recommended based on the different setting time of the various Extractos de Citricos pectin types:

Filling temperature: 85° C - for this type of pectin
Soluble solids: 65,4° BRIX
pH: 3.0 - 3.3

INGREDIENTS	Kg or liter	% SS	Kg SS
Fruit	45,0	10	4,5
Sugar	60,0	100	60,0
Pectin 150 grade USA SAG	0,4	100	0,4
Water	7,0		
Citric acid 50% sol. w/v to pH 3,0-3,3	0,3	50	0,15
Total ingredients	112,7		
Evaporation	12,70	65,05	100
Yield	100		

Due to the high level of SS, preservatives should not be necessary

PROCESS

Weigh the fruit and sugar and transfer to the cooking pan.
Heat to boiling and evaporate until soluble solids of 70%.
Dissolve the Extractos de Citricos pectin in hot water of 80° C in a mixer.
Add this pectin solution to the fruit.
Adjust the Soluble solids to 65%.
Add citric acid to pH 3.0 - 3.3 and transfer to filling station and fill at the appropriate temperature.

EXTRACTOS
DE CITRICOS S.L.
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