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LEGEND

Vegetarian	100% natural origin
Vegan	Halal
Gluten-free	Kosher
Kosher Dairy	

WHAT IS PECTIN?

Pectin is a polysaccharide derived from soluble plants which is obtained by water extraction from edible plant fibre (generally citrus fruits or apples), followed by precipitation with alcohol or salts.

It is a carbohydrate used as a gelling agent, thickener and stabiliser due to its hydrocolloid properties.

GENERAL CHARACTERISTICS

01 INCORPORATION

The incorporation process to prevent lumps from forming:

- Mix the pectin with the sugar stated in the recipe at a ratio of 1:5 respectively.
- Gradually sprinkle into the liquid part while mixing vigorously with a whisk.

It can also be dispersed, first, in a non-aqueous medium like oil, or in a concentrated sugar solution of > 65 °Bx.

02 ACTIVATION

The gelling characteristics of pectin are activated from 80/85 °C. Slow and gradual boiling is good so that the pectin hydrates properly. The cooking time may be extended once it comes to boiling point if the type of recipe requires so.

Dissolving may be difficult if the calcium content is too high (80 ppm Ca^{++}). In this case, you should add more salt to neutralise the calcium.

03 DISPERSION

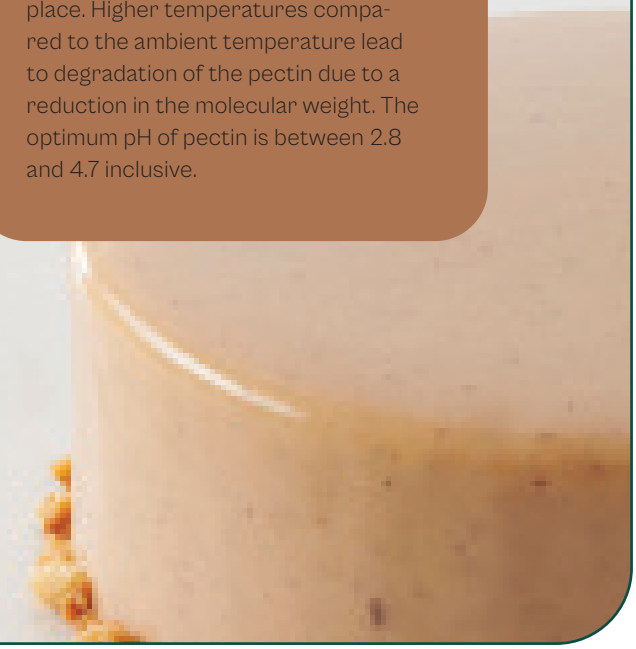
Correct dispersion of the pectin will depend on the medium and process. It disperses best with thermal treatment and mixed or homogenisation.

04 STABILITY AND PRESERVATION

So as pectin's characteristics remain unchanged, it must be kept in a cool, dry place. Higher temperatures compared to the ambient temperature lead to degradation of the pectin due to a reduction in the molecular weight. The optimum pH of pectin is between 2.8 and 4.7 inclusive.

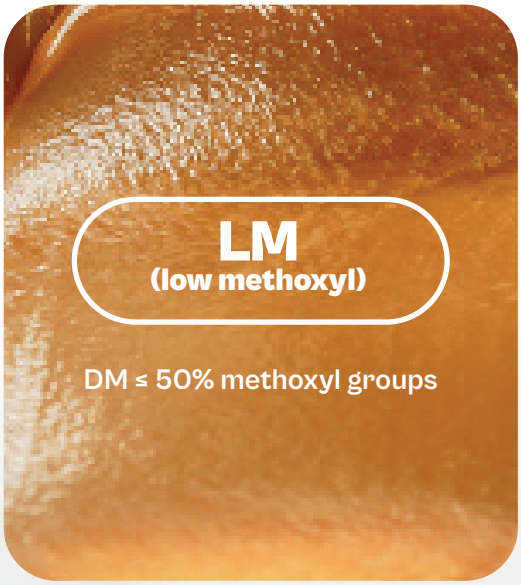
05 TEXTURE

Gelation occurs during the cooling process. It takes 24 hours to obtain the final texture.



PECTIN CLASSIFICATION

Pectin can be classified into 2 groups based on the degree of methoxylation (DM):



The relationship between the methoxyl groups and free acids present in the pectin molecular chain is defined as the degree of methoxylation.

The degree of methoxylation influences the properties of the pectin, particularly the gelatinisation conditions.

HIGH METHOXYL PECTINS (HM)

In an aqueous solution, these pectins produce suspensions with high viscosity that form strong and cohesive gels.

This type of pectins are heat resistant.

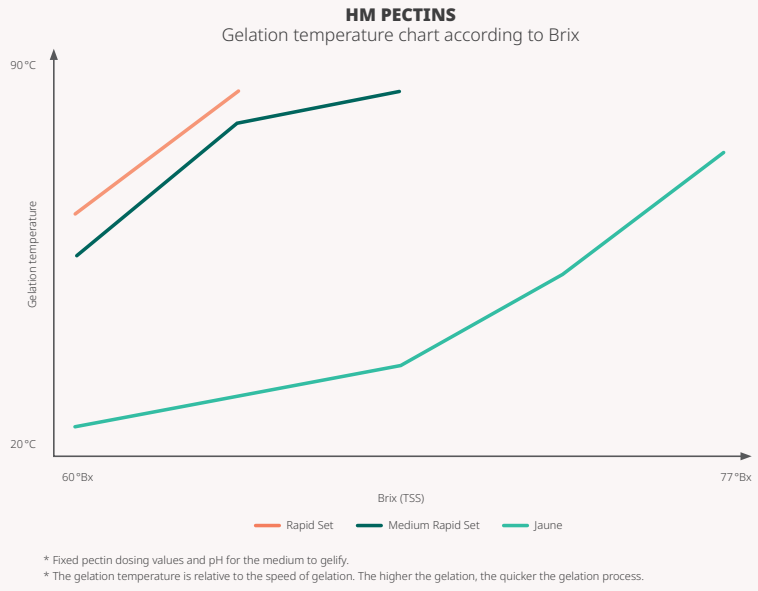
Gelation conditions

01 They can form a gel only if the total soluble solid (TSS) (Brix) content is equal to or higher than 60% with a maximum of 80%.

02 The pH necessary for it to gelify is between 2.0 and 3.5.

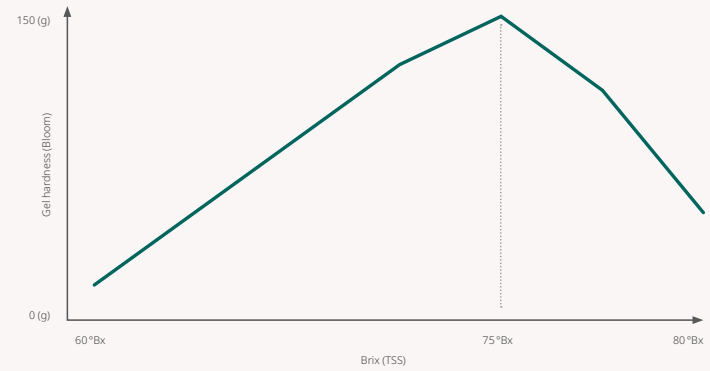
Reactivity

The higher the concentration of soluble solids (TSS) (Brix), the higher the strength of the gel obtained and the higher the gelation temperature.



* Fixed pectin dosing values and pH for the medium to gelify.
* The gelation temperature is relative to the speed of gelation. The higher the gelation, the quicker the gelation process.

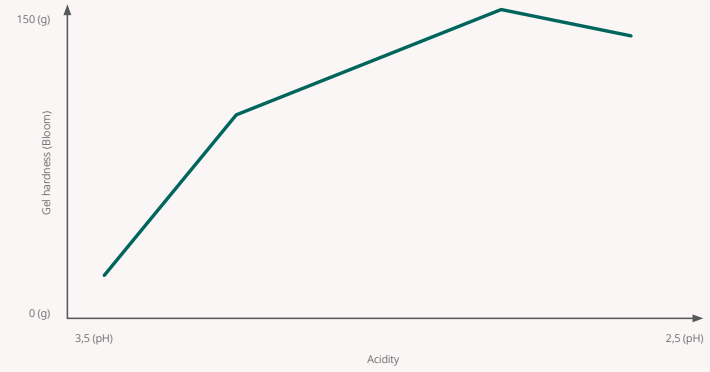
HM PECTINS
Gel hardness chart according to the soluble solids (TSS) variation



* Fixed pectin and pH values

Excess soluble solids or Brix reduce the strength of the gel.

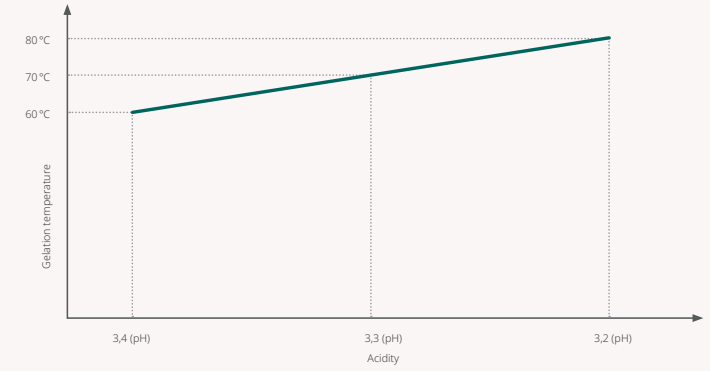
HM PECTINS
Gel hardness chart according to pH variation



* Fixed pectin and brix values

The lower the pH, the higher the gelation temperature, and as a consequence, gelation will be quicker. pH values below 2.0 may encounter gelation problems.

HM PECTINS
Gelation temperature chart according to pH



* Fixed pectin and brix values

pH variation it's very important. 0.1 units of pH may make the gelation temperature fall to 10 °C.

LOW METHOXYL PECTINS (LM)

The LM pectin family is divided into LMC (conventional low methoxyl) and LMA (amidated low methoxyl).

They are thixotropic. After a cold mixing process, they gelify again.

Depending on the dosing and hydration temperature they act as thickeners.

Gelation conditions

01 They form a gel in the presence of Calcium (Ca++) ions alone.

02 They gelify with low soluble solid values (brix) and a very wide pH range.

Reactivity

Low methoxyl pectins form gels with a pectin that has a greater gel strength the higher the amount of calcium. Too much calcium can destroy the structure of the gel.

The presence of sugar or soluble sugars considerably reduces the quantity of calcium necessary for proper gelification.

A low pH increases the reactivity of the pectin.

Conventional low methoxyl (LMC)

Conventional low methoxyl (LMC) pectins are low methoxyl pectins obtained from HM pectins via physicochemical procedures.

LMC pectins form transparent and **thermoirreversible gels**.

Amidated low methoxyl (LMA) pectins

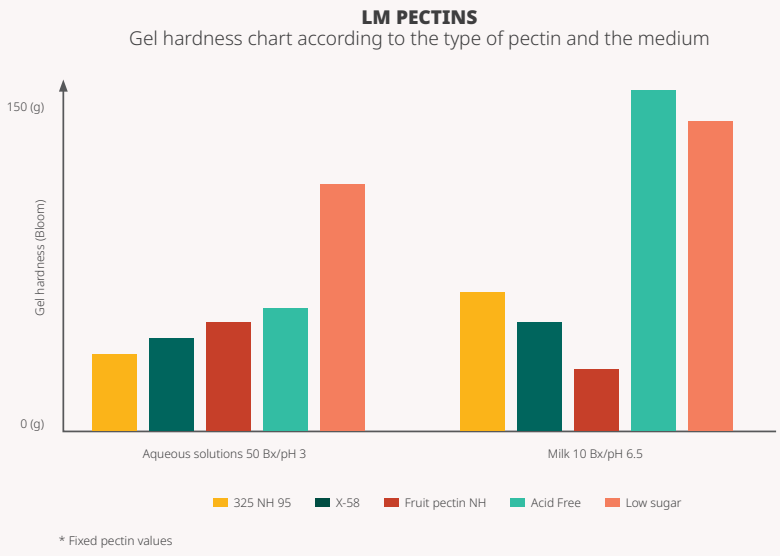
Amidated pectins (LMA are low methoxyl pectins obtained from HM pectins through alkaline extraction.

01 LMA pectins are **thermoirreversible**.

02 The calcium encourages greater reactivity and a harder end gel.

03 The higher the amount of soluble solids and the lower the pH, the stronger and more cohesive gels are obtained.

04 Depending on the type of pectin and the method of dispersion, different hardness values are obtained.



JAUNE PECTIN HM

Characteristics

38894 High methoxyl pectin (HM) with retardant salts.

Dose: 1-2%

Properties
This specific type of pectin has a low setting temperature compared to standard pectin and therefore its has significant advantages in the handling and production of confectionery. It is a gelling agent in an acidic environment and has a high level of sugar content: TSS > 55 %, pH = 3,1 - 3,8.

Use
Mix the pectin with sugar. Add the pulp, stirring vigorously. Bring to the boil and add the acid.

Application
Specially indicated for the production of confectionery products with or without the pulp, at a dose of 1-2 %.

Remarks
Gelation occurs by adding acid in solution as the final stage after cooking. Thermoirreversible.

Elaborations
Gummy candies, pâte de fruit and bakery fillings.

GUMMY CANDIES

Strawberry vegan jellies

Jaune pectin 38894	17 g	1,43%
Sugar (1)	60 g	5,05%
Hot water	250 g	21,04%
Sugar (2)	350 g	29,46%
60 DE liquid glucose 37309	450 g	37,88%
Strawberry concentrated paste 37273	50 g	4,21%
Citric acid 37085	5,50 g	0,46%
Water	5,50 g	0,46%

Do a pectin mass mixing the sugar (1) and the pectin. Heat the water at 60 °C, then add the sugar and pectin mixture little by little stirring using a whisk. Cook until 85 °C. Then combine sugar and glucose syrup and bring to boil. Add the pectin solution previously done and cook until 77 °Brix. Cool down until 100 °C. Besides, mix water and citric acid and then add to the previous mixture. Add the concentrated strawberry paste too. It will be at this stage when colouring should be added if desired. Put in the desired moulds, let cool and jellify.

PÂTE DE FRUIT

Olive oil pâte de fruit

Sugar	495 g	33,73%
Water	450 g	30,66%
Jaune pectin 38894	22,50 g	1,53%
40 DE liquid glucose 37305	135 g	9,20%
Citric acid 37085	6 g	0,41%
Olive oil	350 g	23,85%
Salt	1 g	0,07%
Natur Emul 38850	8 g	0,55%

Take 100 g from the sugar and mix it with the pectin. Heat up the water up to 40 °C and add the sugar with the pectin. Bring it to boil. Add the remaining sugar in two times and bring it to boil between each time. Add the glucose syrup and cook it until 105 °C. Mix the olive oil with the citric acid and the Natur Emul. Add the first mixture. Emulsify using a hand blender and mould it quickly or lining out into a frame. Let crystallize overnight.

BAKERY FILLING

Mango bakery filling

Mango purée	500 g	43,69%
Jaune pectin 38894	12 g	1,05%
Sugar (1)	125 g	10,92%
Sugar (2)	400 g	34,95%
40 DE liquid glucose 37305	100 g	8,74%
Citric acid 37085	3,75 g	0,33%
Water	3,75 g	0,33%

Mix sugar (1) with the pectin. Heat the purée at 40 °C and then add the mix of sugar + pectin stirring constantly. Bring to boil. Then add in 2 times the sugar (2) and bring to boil in between. Then add glucose. Cook until 102 °C or 70 °Brix and then remove from the heat. Combine the citric acid and the water and mix until homogeneous. Add this citric acid solution to the previous mixture and pour into the desired moulds.

MEDIUM RAPID SET PECTIN HM

Characteristics

38897 High methoxyl pectin (HM) from citrus peel.

Dose: 0.5-1% (jams)
1-1,5% (*pâte de fruit*)

Properties
It is a thickener and/or gelling agent (in the presence of sugar and acid) specially indicated for making preserves, with doses between 0.5 a 1.5 % and a minimum 64 % solids, depending on the formulation and texture required.

Use
Mix the pectin with sugar. Add the mixture into the pulp, stirring vigorously. Bring to the boil and add the acid.

Application
Suitable pH: 3.1-3.5.
Minimum 50% added sugar + acid.

Remarks
Thermoirreversible.

Elaborations
Traditional jams, framed jellies and bakery fillings.

PÂTE DE FRUIT

Pear pâte de fruit

Sugar (1)	100 g	10,75%
Medium Rapid Set pectin 38897	12 g	1,29%
Pear purée	350 g	37,63%
Sugar (2)	400 g	43,01%
40 DE liquid glucose 37305	60 g	6,45%
Citric acid 37085	4 g	0,43%
Water	4 g	0,43%

Mix sugar (1) with the pectin. Heat the pear purée at 40 °C and then add the mix of sugar + pectin stirring constantly. Bring to boil. Then add in 2 times the sugar (2) and bring to boil in between. Then add glucose. Cook until 105 °C or until 74 °Brix and then remove from the heat. Besides, combine the water and citric acid. At this point add the citric acid solution and pour into the desired moulds. Let set for 24 hours before cutting.

MEDIUM RAPID SET PECTIN HM

JAMS

Crushed lemon and apricot jam

Apricot purée	500 g	29,26%
Lemon purée	300 g	17,55%
Water	200 g	11,70%
Medium Rapid Set pectin 38897	8 g	0,47%
Sugar (1)	100 g	5,85%
Sugar (2)	600 g	35,11%
Neutral acid	1 g	0,06%

Combine the sugar (1) and the pectin. Heat the water and fruit purées at 40 °C. Add the pectin and sugar mixture little by little stirring with a whisk. When the mixture reach 85 °C add the remaining sugar and keep cooking to 101 °C. Add the neutral acid and stir. Deposit on desired jam pots, close them up and put them upside down until completely cold. The jam will be completely ready after 24 hours.

BAKERY FILLING

Raspberry bakery filling

Raspberry purée	500 g	42,83%
Medium Rapid Set pectin 38897	10 g	0,86%
Sugar (1)	100 g	8,57%
Sugar (2)	450 g	38,54%
40 DE liquid glucose 37305	100 g	8,57%
Citric acid 37085	3,75 g	0,32%
Water	3,75 g	0,32%

Mix sugar (1) with the pectin. Heat the purée at 40 °C and then add the mix of sugar and pectin stirring constantly. Bring to boil. Then add in 2 times the sugar (2) and bring to boil in between. Then add glucose. Cook until 102 °C or 70 °Brix and then remove from the heat. Combine the citric acid and the water and mix until homogeneous. Add this citric acid solution to the previous mixture and pour into the desired moulds.

RAPID SET PECTIN HM

Characteristics

38899 High methoxyl pectin (HM) obtained from citrus peel.

Dose: Jams: 0,3-0,5%
Jellies and pâte de fruit: 0,5-1%

Properties
It is a thickener and/or gelling agent (in the presence of sugar and acid) specially indicated for making preserves, at a dose of 0.3 to 0.50% depending on the formulation and texture required.

Use
Mix the pectin with sugar. Add the pulp, stirring vigorously. Bring to the boil and add the acid.

Application
Right pH: 3,1-3,5.
Minimum 50% added sugar + acid.

Remarks
Thermoirreversible.

Elaborations
Preserves with suspended elements, quick-set jellies and bakery fillings.

JAMS

Apple, lemon and ginger jam

Green apple purée	300 g	28,41%
Water	200 g	18,94%
Sugar (1)	50 g	4,73%
Sugar (2)	350 g	33,14%
Rapid Set pectin 38899	4 g	0,38%
Neutral acid	2 g	0,19%
Candied ginger pieces 37387	75 g	7,10%
Confit lemon zest strips 37785	75 g	7,10%

Combine the sugar (1) and the pectin. Heat the water and fruit purée to 40 °C. Add the pectin and sugar mixture little by little stirring with a whisk. When the mixture reach 85 °C add the remaining sugar and keep cooking to 101 °C. Add the neutral acid and stir. Cool down to 50 °C. Add the pieces of lemon and ginger and stir. Deposit on desired jam pots, close them up and put them upside down until completely cold. The jam will be completely ready after 24 hours.

RAPID SET PECTIN HM

BAKERY FILLING

Apricot and mandarin bakery filling

Sugar (1)	100 g	7,76%
Rapid Set pectin 38899	12 g	0,93%
Mandarin juice	200 g	15,53%
Apricot purée	350 g	27,17%
Sugar (2)	550 g	42,70%
40 DE liquid glucose 37305	70 g	5,43%
Tartaric acid 38446	3 g	0,23%
Water	3 g	0,23%

Mix sugar (1) with the pectin. Heat the apricot purée and mandarin juice to 40 °C and then add the mix of sugar + pectin stirring constantly. Bring to boil. Then add in 2 times the sugar (2) and bring to boil in between. Then add glucose and invert sugar. Cook until 105 °C or 74 °Brix and then remove from the heat. Beside combine the water and tartaric acid. At this point add the tartaric acid solution and pour into the desired moulds. Let set for 24 hours before cutting.

PÂTE DE FRUIT

Green apple pâte de fruit

Sugar (1)	75 g	7,03%
Rapid Set pectin 38899	10 g	0,94%
Green apple purée	500 g	46,86%
Sugar (2)	400 g	37,49%
40 DE liquid glucose 37305	75 g	7,03%
Citric acid 37085	3,50 g	0,33%
Water	3,50 g	0,33%

Mix sugar (1) with the pectin. Heat the green apple purée at 40 °C and then add the mix of sugar + pectin stirring constantly. Bring to boil. Add the sugar (2) in two steps and bring to boil in between. Then add glucose. Cook until 105 °C or 74 °Brix and then remove from the heat. Beside combine the water and citric acid. At this point add the acid solution and pour into the desired moulds. Let set for 24 hours before cutting.

FRUIT NH PECTIN LM

Characteristics

37850 Amidated low methoxyl (LMA) pectin with salts and calcium.

Dose: 0,5-1% (soft nappages)
1,5-2% (hard nappages)
1,5-2% (custards)

Properties
It is a thickener and/or gelling agent specially indicated for making glossy gelling agents. With the fruit pulp at a dose of 0,5-2% depending on the formulation and the texture required.

Use
Mix with the sugar, bring to the boil and add the acid.

Application
Suitable pH: 3,5-3,7.
Minimum 40% of added sugar + acid.

Remarks
Thermoreversible between 40 and 60 °C.

Elaborations
Neutral acidic or fruit-based iced glazing, thermoreversible low sugar jellies. Custards.

GLAZE

Neutral glaze

Sugar	450 g	44,64%
Water (1)	350 g	34,72%
40 DE liquid glucose 37305	200 g	19,84%
Fruit NH pectin 37850	5 g	0,50%
Citric acid 37085	1,50 g	0,15%
Water (2)	1,50 g	0,15%

Heat water (1) to 40 °C. Mix the pectin and the sugar. Add this mixture, little by little, stirring constantly with a whisk. Bring to boil. Add the glucose syrup and bring to boil again. Remove from the heat. Combine the water (2) and citric acid and mix until combined. Add the citric acid solution to the previous mixture out of the heat and stir again. Let rest for 24 hours well covered with cling film in contact with the product.

FRUIT NH PECTIN LM

GLAZE

Raspberry glaze

Raspberry purée	220 g	22,21%
Fruit NH pectin 37850	10 g	1,01%
Water	560 g	56,54%
Sugar	200 g	20,19%
Water-soluble red colouring powder 38578	0,50 g	0,05%

Heat the water up to 40 °C. Mix the pectin with the sugar and add to the warm water slowly, stirring constantly with a whisk. Boil slowly for 3 minutes. Remove from heat and add the raspberry purée and the colouring. Mix well to obtain a homogeneous mixture. Chill at 4 °C for 24 hours. Heat to 35-40 °C for glazing.

JELLY

Raspberry compote for inserts

Raspberry purée	680 g	84,97%
Sugar	112 g	13,99%
Fruit NH pectin 37850	5,10 g	0,64%
Citric acid 37085	1,60 g	0,20%
Water	1,60 g	0,20%

Combine pectin and sugar. Heat the purée at 40 °C. Add the pectin mixture little by little while stirring with a whisk into the purée. Bring to boil. Let simmer for about 20 seconds. Remove from the heat. Mix citric acid and water and then add to the previous preparation. Stir and pour into the silicon moulds for cake insert. Place a circle of almond daquoise onto and let set. Freeze.

CUSTARD

Vegan lemon crémeux

Lemon juice	300 g	29,04%
Water	350 g	33,88%
Sugar	180 g	17,42%
Fruit NH pectin 37850	13 g	1,26%
Natur Emul 38850	10 g	0,97%
Lemon zest	10 g	0,97%
Deodorised coconut fat 37327	140 g	13,55%
Inulin Hot 39460	30 g	2,90%

Combine the lemon juice, water and lemon zest an put them in a casserole. On the other side, combine the dry ingredients. Pour them, little by little, into the liquids stirring constantly until dissolved. Bring the mix to boil. Remove from the heat and cool at 45 °C. Add the coconut fat and mix using a stick blender. Cool down down to 4 °C and keep in the fridge for 12 hours before using.

ACID FREE PECTIN LM

Characteristics

38893 Amidated Low Methoxyl (LMA) with added calcium.

Dose: Flans: 0,5-0,7%
Custards: 1-1,2%
Jellies: 1,5-2%

Properties
It is a thickener specially indicated for the production of dairy and fermented products.
With a dose of 0,5-2%, it produces, after storing, set or whipped dairy preparations with an improved consistency.

Use
Mix with sugar and apply by stirring vigorously. Bring to the boil.

Application
Dairy products and those rich in calcium.

Remarks
No syneresis. Thermoreversible between 40 and 60 °C.

Elaborations
Gelation of dairy products and fermented products low in fat, stabilisation of creams, jellies without acid.

CUSTARD CREAM

Milk custard cream (without eggs)

Milk	800 g	67,34%
Cream	200 g	16,84%
Acid Free pectin 38893	8 g	0,67%
Sugar	180 g	15,15%
Golden brown caramel	qs	

Combine sugar and pectin. Pour the milk and cream in a pan and heat at 40 °C. Pour little by little the previous mixture stirring constantly with a whisk. Bring to boil and pour into the desired moulds previously filled with little of caramel at the bottom. Let set in the fridge for about 12 hours.

CUSTARD

Light vanilla custard

Egg yolks	100 g	14,22%
Milk	350 g	49,79%
Cream 35%	150 g	21,34%
Sugar	90 g	12,80%
Acid Free pectin 38893	7 g	1%
Bourbon Madagascar vanilla pod 390706	6 g	0,85%

Cut the vanilla pods in two and grate the seeds. Add the vanilla (pod and seeds) into the milk and lightly heat to infuse for about 30 minutes. Strain. Add the cream. Beside combine the sugar and the pectin and then add little by little and stirring into the milk and cream. Bring to boil stirring constatly with a whisk. Remove from the heat, pour onto the egg yolks and stir again to combine. Bring to the heat again and cook until 85 °C. Remove from the heat, and cool down at 4 °C as fast as possible. Cover at contact and let rest in the fridge for 12 hours. Whip until very fluffy. Use.

JELLY

Pistachio jelly

Water	250 g	33,97%
Pistachio paste 36863	175 g	23,78%
Sugar	225 g	30,57%
40 DE liquid glucose 37305	70 g	9,51%
Acid Free pectin 38893	15 g	2,04%
Salt	1 g	0,14%

Heat up water to 40 °C in a sauce pan. Combine sugar and pectin, add it to the water and boil for 30 seconds. Pour into the pistachio paste and blend using a stick blender. Pour into the desired moulds. Let set into the fridge for 10 hours and cut in cubes.

LOW SUGAR PECTIN LM

Characteristics

38895 Amidated Low Methoxyl (LMA) with added calcium.

Dose: Jams: 0,5-0,8%
Crémeux and jellies: 1-1,3%

Properties
It is a thickener and/or gelling agent specially indicated for making fruit based products. At a dose of 0,5 to 1,5% depending on the formulation and texture required.

Use
Apply by stirring vigorously. Bring to the boil. Add the acid.

Application
Fruits and products rich in calcium.
A minimum amount of added sugar is not required.

Remarks
Thermoreversible between 40 and 60 °C.

Elaborations
Low in sugar or calcium fruit jams, low in sugar or calcium fruit jellies.

LOW SUGAR JAM

Low sugar pear jam

Pear purée	700 g	69,51%
Water	50 g	4,97%
Sugar (1)	50 g	4,97%
Sugar (2)	200 g	19,86%
Low Sugar pectin 38895	5 g	0,50%
Neutral acid	2 g	0,20%

Combine the sugar (1) and the pectin. Heat the water and fruit puré at 40 °C. Add the pectin and sugar mixture little by little stirring with a whisk. When the mixture reach 85 °C add the remaining sugar and keep cooking to 101 °C. Add the neutral acid and stir. Deposit on desired jam pots, close them up and put them upside down until completely cold. The jam will be completely ready after 24 hours.

JELLY

Apricot compote

Apricot purée	900 g	86,76%
Sugar	120 g	11,57%
Low Sugar pectin 38895	13,50 g	1,30%
Neutral acid	3,90 g	0,38%

Combine pectin and sugar. Heat the purée to 40 °C. Add the pectine mixture little by little while stirring with a whisk into the apricot. Bring to boil. Let simmer for about 20 seconds. Remove from the heat and add the acid solution. Stir and pour into the silicon moulds for cake insert (14 cm Ø). Place an almond dacquoise circle into and let set. Freeze.

CRÉMEUX

Red berries crémeux

Red berries purée	450 g	50,45%
Cream 35%	300 g	33,63%
Sugar	130 g	14,57%
Low Sugar pectin 38895	10 g	1,12%
Citric acid 37085	1 g	0,11%
Water	1 g	0,11%

Combine pectin and sugar. Heat the purée to 40 °C. Add the pectin mixture little by little while stirring with a whisk. Bring to boil. Let simmer for about 20 seconds. Remove from the heat and let to cool until it reaches 60 °C. Then add the citric acid in solution with the water. Process the mix in a high-speed food processor. Pour into the verrines and let set in the fridge.

NAPPAGE X58 PECTIN LM

Characteristics

38898 Amidated low methoxyl (LMA) pectin with retardant salts and calcium.

Dose: 1.3-1.5% (gelled nappages)
1-1.3% (custards and crémeux)

Properties
It is a thickener and/or gelling agent (in the presence of calcium) specially indicated for making gel iced glaze at a dose of 1 to 1,5 % depending on the formulation and texture required.

Use
Mix with the sugar, bring to the boil.

Application
Dairy products and calcium-rich products.

Remarks
Thermo-reversible between 40 and 60 °C.

Elaborations
Calcic or low in sugar iced glazes. Custards and creamy elaborations.

GLAZE

Black cocoa glaze

Water	300 g	29,85%
Cream 35%	220 g	21,89%
Sugar	350 g	34,83%
Cocoa powder 12%	120 g	11,94%
Nappage X58 pectin 38898	15 g	1,49%

Heat the cream and the water up to 40 °C. Aside, mix the sugar and the pectin and pour to the first elaboration in a rain way. Stir well during the process in order to dilute properly. Bring to boil for 15 seconds. Add the cocoa powder and blend. Leave it set in the fridge. Heat up to 35 °C and glaze.

NAPPAGE X58 PECTIN LM

CRÉMEUX

Nuts crémeux

Milk	150 g	32,43%
Cream 35%	150 g	32,43%
Nuts praliné	125 g	27,03%
Nappage X58 pectin 38898	7,50 g	1,62%
Sugar	30 g	6,49%

Combine sugar and pectin. Besides, combine cream and milk, and heat. At 40 °C add the mixture of sugar and pectin, little by little, while stirring constantly. Bring to boil. Remove from the heat and pour onto nuts praliné. Mix well and put into the desired moulds. Let set in the fridge. Freeze if needed.

CRÉMEUX

Chocolate crémeux

70% dark chocolate	250 g	26,82%
Milk	400 g	42,92%
Cream 35%	200 g	21,46%
Sugar	70 g	7,51%
Nappage X58 pectin 38898	12 g	1,29%

Combine sugar and pectin. Besides, combine cream and milk and heat. At 40 °C add little by little the mixture of sugar and pectin while stirring constantly. Bring to boil. Remove from the heat and pour onto the chocolate. Mix well and put into desired moulds. Let set in the fridge. If this recipe will be used as a pipable cream, it must be blended after setting.

325 NH 95 PECTIN LM

Characteristics

38892 Amidated Low Methoxyl (LMA) with added calcium and salts.

Dose: Jams: 0,5-1%
Crémeux and jellies: 1-1,5%

Properties
Amidated Low Methoxyl (LMA) pectin.

Use
It is a thickener and/or gelling agent (in the presence of calcium) specially indicated for making fruit based products at a dose from 0,5 to 1,5 % depending on the formulation and texture required.

Application
Dairy products and fruits rich in calcium.

Remarks
Thermoreversible between 40 and 60 °C.

Elaborations
Low sugar or calcic fruit jams, low sugar or calcic fruit jellies.

LOW SUGAR OR CALCIC FRUIT JAMS

Coconut light jam

Whole milk	300 g	21,28%
Coconut purée	700 g	49,65%
Sugar	400 g	28,37%
325 NH 95 pectin 38892	10 g	0,71%

Combine pectin and sugar. Heat the milk and coconut purée to 40 °C. Add the pectin mixture little by little while stirring with a whisk. Bring to boil. Let simmer for about 10 seconds. Remove from the heat and fill the pots. Close them and put them upside down. Let cool.

LOW SUGAR DAIRY OR FRUIT BASED PRODUCTS

Hazelnut curd

Whole milk	1000 g	70,57%
Toasted hazelnut paste 36854	200 g	14,11%
Sugar	200 g	14,11%
325 NH 95 pectin 38892	15 g	1,06%
Salt	2 g	0,14%

Combine pectin and sugar. Heat the milk and salt to 40 °C. Add the pectin mixture little by little while stirring with a whisk. Bring to boil. Let simmer for about 10 seconds. Remove from the heat and fill the glasses. Let cool.

PECTINS APPLICATIONS

TYPE	FUSION	PECTIN	JAMS				PÂTE DE FRUIT & JELLIES					GLAZES			BAKERY FILLINGS					CRÉMEUX & CUSTARDS		
			<60 % SUGARS	>60 % SUGARS	NOT ACIDIC pH>3,5	SUSPENDED SOLIDS	<60 % SUGARS	>60 % SUGARS	NOT ACIDIC pH>3,5	NOT DAIRY	NUTS & CHOCOLATE	FRUIT	DAIRY	NUTS & CHOCOLATE	<60 % SUGARS	>60 % SUGARS	NOT ACIDIC pH>3,8	DAIRY	NUTS & CHOCOLATE	FRUIT	DAIRY	NUTS & CHOCOLATE
HM	THERMO IRREVERSI-BLE	JAUNE	●	● pH<3,5	●	●	●	● pH <3,8	●	●	● pH<3,5 Brix>60 %	●	●	●	●	●	●	●	● pH<3,5 Brix>60 %	●	●	●
		MEDIUM RAPID SET	●	● pH<3,5	●	● pH<3,5 Brix>55 %	●	● pH <3,8	●	●	● pH<3,5 Brix>55 %	●	●	●	●	●	●	●	● pH<3,5 Brix>55 %	●	●	●
		RAPID SET	●	● pH<3,5	●	● pH<3,5 Brix>55 %	●	● pH <3,8	●	●	● pH<3,5 Brix>55 %	●	●	●	●	●	●	●	● pH<3,5 Brix>60 %	●	●	●
LM	THERMO REVERSIBLE (40-60 °C)	FRUIT NH	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●
		ACID FREE	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●
		LOW SUGAR	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●
		NAPPAGE X58	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●
		325 NH 95	●	●	●	●	●	●	●	●	● + CALCIUM	●	●	● + CALCIUM	●	●	●	●	●	●	●	● + CALCIUM

Ingredients to
reimagine gastronomy