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All Fruit Jam 55 % Solids with Apple juice concentrate using Amid AF 010 or Amid CF 010 pectin

Recipe:

Pectin solution 5 %	140.0 – 160 g
Strawberries or other fruits, frozen	150 g
Apple juice concentrate (65 % solids)	800 g de-ionised
-Antifoam	
- Citric acid 50 % to adjust pH-value.	
- CaCl ₂ to adjust setting (depending on apple juice concentrate variety).	
- (Sodium citrate in case of pre gelling.)	

Input:	approx. 1100 g
Output:	approx. 1000 g
SS:	55 %
pH-Value:	3.3-3.4

Method:

- A. Prepare pectin solution with hot water, using a high speed mixer.
- B. Mix fruit, water and apple juice concentrate. Heat to 90°
- C. Add hot pectin solution, heat to the boil.
- D. Cook to 55 % soluble solids.
- E. Add calcium chloride dissolved in water, and then adjust pH value.
- F. Filling temperature 80°C.