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All Fruit Jam 45 % Solids with Apple juice concentrate using Amid AF 020 or Amid CF 020 pectin

Recipe:

Pectin solution 5 %	160 – 180 g
Strawberries or other fruits, frozen	150 g
Water	80 g
Apple juice concentrate (65 % solids)	650 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. 1050 g
Output:	approx. 1000 g
SS:	45 %
pH-Value:	3.35-3.45

Method:

- A. Prepare pectin solution with hot water, using a high speed mixer.
- B. Mix fruit, water and apple juice concentrate. Heat to the boil.
- C. Add hot pectin solution, heat to the boil.
- D. Cook to 45 % soluble solids.
- E. Add calcium chloride dissolved in water, and then adjust pH value.
- F. Filling temperature 80°C.