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Bake Stable Fruit Filling using Classic AB 802 pectin

Recipe:

Classic AB 802 pectin	10 - 12 g
Water	100 g
Apple or fruit puree	300 g
Sugar	650 g
Citric acid soln. 50 % to adjust pH-value	3 – 6 ml

Input:	approx. 1070 g
Output:	approx. 1000 g
SS:	70 %
pH-Value:	3.4 - 3.5

Method:

- A. Mix pectin with 100 g of the sugar.
- B. Mix fruit and water, then add mix "A" avoiding lumps.
- C. Heat slowly to the boil.
- D. Add remaining sugar, hold temperature at > 85°C.
- E. Add citric acid to adjust pH value.
- F. Cool under slow stirring to approximately 75°C and fill.