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Extra Jam 65 % Solids, whole fruit using Standard HB-R 900 (or Combi Plus 301) & Amid AF 020-A Pectin

Recipe:

Pectin solution 5 % (= 0.40 – 0.50 %)	80 - 100 g
(HB-R 900 or CP 301 : AF 020-A = 80 : 20)	
Fruit	450 g
Sugar	600 g
<u>or</u> Sugar	400 g
Corn syrup 80% SS, approx. 42 DE	250 g

- Citric acid 50 % to adjust pH-value .
- CaCl₂ in case of fruit flotation
- Sodium citrate in case of pre-gelling

Input:	approx. 1130 g
Output:	approx. 1000 g
SS:	65 %
pH-Value:	3.10 – 3.25

Method:

- Prepare pectin solution using hot water and a high shear mixer.
- Mix fruit, sugar, and corn syrup. Heat to the boil and cook to 69 % solids.
- Add hot pectin solution.
- Cook to 65 % soluble solids.
- Adjust pH value.
- Filling temperature 85°C.

Note: Some extra calcium might be necessary to prevent flotation of fruit (0.1 – 0.3 g tri-calcium di-citrate).