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**Foam Cake 'Zefir' (whipped) using Classic CS 501 pectin**

**Recipe:**

Pectin Classic CS 501	12 g
Sugar	730 g
Apple Pulp	190 g
Glucose syrup 80% SS, approx. 40 DE	100 g
Egg White Solution 12° Bx	70 g
Sodium lactate solution 40% w/w	9.5 g
Citric acid solution 50 % w/w to adjust pH-value	16 ml
Flavour, colour as required	

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Input:	approx. 1120 g
Output:	approx. 1000 g
SS:	82 %
pH-Value:	3.5 - 3.8

**Method:**

- A. Mix pectin with approx. 100 g of sugar.
- B. Add Mix A to fruit pulp and let swell for 20 minutes.
- C. Add sodium lactate and rest amount of sugar, bring to the boil and cook to 81 % solids.
- D. Mix with corn syrup and egg white solution and whip.
- E. Cool to depositing temperature of 75°C.
- F. Adjust pH, add colour and flavour.
- G. Deposit.