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**“Bonne Maman” – style Jam, soft set texture using Classic AF 504 (or Classic CF 307) Pectin.
{AF 504 for a typical French style texture, soft set. CF 307 more elastic, brittle. }**

Recipe:

Pectin solution 5 % (= 0.40 - 0.50 %), depending on fruit	80.0 – 100 g
Fruit, whole, fresh or thawed	500 g
Sugar	470 g
Glucose syrup 42 DE, 80% solids	100.0 g
Citric acid 50 % to adjust pH-value	x.x ml

Input:	approx. 1150 g
Output:	approx. 1000 g
SS:	65 %
pH-Value:	3.1 - 3.22

Method:

- A. Prepare pectin solution using hot water (80°C) and a high speed mixer.
- B. Mix fruit, sugar and glucose syrup, warm to 60 or 70°C, hold for 15 minutes to allow for sugar exchange.
- C. Add hot pectin solution. Heat to the boil and cook to 65 % solids (vacuum kettle is for fruit integrity indispensable).
- D. Adjust pH value.
- E. Drop to buffer tank, check solids and pH, cool to 85°C.
- F. Fill.