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Fruit Chips (semi bake stable) using Amid CS 005 pectin

Recipe:

| | |
|--|-------|
| Classic Amid CS 005 Pectin (1.9 %) | 19 g |
| Sugar | 450 g |
| Fruit Puree | 300 g |
| Glucose syrup (Cerestar C*TrueSweet 01732) | 370 g |
| Citric acid solution 50 % to adjust pH-value | 6 ml |
| | ----- |

| | |
|-----------|----------------|
| Input: | approx. 1140 g |
| Output: | approx. 1000 g |
| SS: | 80 % |
| pH-Value: | 3.2 - 3.3 |

Method:

- A. Mix pectin with 100 g sugar.
- B. Add to fruit, heat to the boil and cook until pectin is dissolved completely.
- C. Add rest of sugar and glucose syrup.
- D. Cook to 80 % soluble solids.
- E. Adjust pH value.
- F. Deposit at approx. 95°C into trays.
- G. Let sit for 2 hours, then cut and powder with castor sugar, citrus fibre (Herbacel AQ Plus CF), or else.

Note: Bake stable in muffins, Danish pastry etc