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Fruit Preparation for 'Corner' Products using Classic AB 901

Recipe:

Classic AB 901 Pectin solution 5% (=0.6%)	100 g
Fruit	500 g
Sugar	430 g
Tri-calcium di-citrate x 4 H ₂ O	0.25 g
Citric acid to adjust pH-value	

Input:	approx. 1050 g
Output:	approx. 1000 g
SS:	50 %
pH-Value:	3.8

Method:

- A. Prepare pectin solution using a high speed mixer and hot water.
- B. Mix fruit, sugar and calcium-citrate and heat to approx. 90°C.
- C. Add hot pectin solution.
- D. Cook to 50% soluble solids.
- E. Adjust pH value.
- F. Filling temperature 30-45°C depending on container size.