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Fruit Sauce / Topping using Classic AF 601 pectin & Herbacel AQ Plus CF-F

Recipe:

Classic AF 601 Pectin Solution 5% (=0.4 % pectin)	80 g
Herbacel AQ Plus CF-F	2 g
Fruit Puree.	200 g
Sugar	350 g
Glucose Syrup (Cerestar C*Sweet 01127)	220 g
Water	150 g
Potassium Sorbate	0.4 g
Citric acid solution 50 % to adjust pH-value	
Colour, flavour	

Input: approx. 1020 g
Output: approx. 1000 g
SS: 55 %
pH-Value: 3.5

Method:

- A. Prepare pectin solution using hot water (> 80° C) and a high speed mixer.
- B. Mix fruit, water, Citrus Fiber, sugar and glucose syrup, heat to approx. 90°C, hold for 10 minutes.
- C. Add hot pectin solution.
- D. Check soluble solids.
- E. Add preservative, adjust pH value.
- F. Filling temperature approx.70°C depending on container size.

Note: The viscosity can be adjusted by varying the pectin dosage.