

**Hawkins Watts Australia Pty Ltd**

Melbourne Office:  
Suite 6, 2 Compark Circuit, Mulgrave Vic 3170  
Phone 03 9561 3710

Sydney Office:  
Suite 12, Level 1, 29 Kiora Road, Miranda NSW 2228  
Phone 03 8543 3804

www.hawkinswatts.com.au



**Fruit Spread using Amid AF 005**

**Recipe:**

Amid AF 005 Pectin solution 5 % (= 0.6 %)	120 g
Fruit	400 g
Sugar	450 g
Water	100 g
Citric acid solution 50 % to adjust pH – value	x.x g
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Input:	approx. 1080 g
Output:	approx. 1000 g
SS:	50 %
pH-Value:	3.2 - 3.3

**Method:**

- A. Prepare pectin solution using hot water and a high shear mixer.
- B. Mix fruit, sugar and water and heat to 90°C.
- C. Add hot pectin solution and cook to 50 % solids.
- D. Adjust pH value.
- E. Cool to 80-85°C and fill.

Note: Reducing pectin and addition of calcium makes the texture more elastic and firm.