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Fruit Leathers, using Amid CS 005 pectin

Recipe:

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| | |
|--|-----------|
| Amid CS005 Pectin | 10- 13 g |
| LBG / Xanthan (1:1) | 4 g |
| Fruit puree (apple, peach, pear) | 300 g |
| Fruit juice concentrates (apple, pear) | 250 g |
| Sugar | 200 g |
| Glucose syrup 80% SS, approx. 40 DE | 200 g |
| Maltodextrin | 150 g |
| Sorbitol | 50 g |
| Hydrogenated vegetable oil | 30 g |
| Emulsifier (mono-/diglycerides of fatty acids) | 15 g |
| Malic acid 50 % to adjust pH-value approx. | 10 ml |
| Colours, flavour as required | ----- |
| Input: approx. | 1300 g |
| Output: approx. | 1000 g |
| SS: | 80 % |
| pH-Value: | 3.4 - 3.5 |

Method:

- A. Disperse pectin in fruit juice concentrate.
- B. Add "A" to the kettle together with the fruit purées. Bring to the boil under stirring.
- C. Add first glucose syrup, then sucrose and Maltodextrin; always keep the temperature at minimum 80° C.
- D. Mix LBG / Xanthan gum with sorbitol, then add to kettle. Cook to 78 – 80° Bx. Switch off steam.
- E. Add oil and emulsifier.
- F. Adjust pH, add colour and flavour.
- G. Deposit on wax paper at approx. 85°C, form (roll out), cool, cut, roll-up, pack.