

Bake Stable Fruit Preparation

This formulation is for a bake stable fruit preparation using 30% fruit. The recipe can be amended to give varying heat stability, texture and composition.

Please note that due to the lower fruit content the product cannot be labelled as “Jam” under Australian and NZ regulations.

Recipe

H&F Classic AB901 Pectin	
Fruit (Apple Pulp)	12g
Sucrose sugar	300g
Glucose Syrup	490g
Water	150g
Sodium Citrate dehydrate	120g
Calcium Citrate	1.0g
Citric acid solution 50%	0.6g
Preservative (Potassium Sorbate)	3 – 6 mls
	qs
Gross weight	
Evaporation	approx 1080
Net weight	80g
	100g
Final solids	
Final pH	65% Minimum
	3.5

Method

1. Mix the pectin with about 100 g of the sugar.
2. Mix about 60 g sugar with the sodium citrate and calcium citrate. Add this to about 40 g of hot water and mix well.
3. Add the fruit to the cooker, and the remaining water and then add the pectin / sugar blend. Bring to the boil while stirring to ensure the pectin is completely hydrated and dissolved.
4. Add the remaining sugar and glucose syrup, and bring back to the boil.
5. Add the sodium citrate / calcium citrate solution and stir thoroughly.
6. Adjust the pH with Citric acid, and fill.

Please note that Potassium Sorbate may be used (subject to legislative requirements) to minimise the risk of spoilage. The Fruit filling may be filled at higher temperatures (e.g. 80 °C) into suitable containers or stirred while cooling and filled at a lower temperature, giving some loss in heat stability and a more pasty texture. For best heat stability the fruit filling should not be transported or used for at least 24 hours.