

Represented by:



**HAWKINS WATTS LIMITED**

43A FAIRFAX AVENUE, PENROSE. P.O. BOX 12-347,  
 PENROSE, AUCKLAND. NEW ZEALAND

Ph. 09-525 0581 Fax. 09-525 0586

## Baking Stable Fruit Preparation

Recipe No.: 924

Pectin:	<b>Classic AB 901</b>
Recipe:	12g Pectin (= 1.2%)
	300g Apple pulp
	490g Sucrose, crystalline
	150g Corn syrup
	120g Water
	1.0g tri-Sodium citrate x 2 H <sub>2</sub> O
	0.6g tri-Calcium dicitrate x 4 H <sub>2</sub> O
	x ml Citric acid solution 50% to adjust pH-value

Input:	abt. 1080g
Output:	abt. 1000g
SS:	abt. 65%
pH-Value:	abt. 3.5

Manufacturing:	A	Pectin to be mixed with abt. 100g sucrose (taken from the total amount).
	B	abt. 60g sucrose, calcium citrate and sodium citrate to be stirred into abt. 40g hot water (80°C min.).
	C	Mixture "A" to be stirred into fruit pulp and water and to be cooked until pectin is completely dissolved.
	D	Rest of sucrose and corn syrup to be added and to be cooked to final soluble solids.
	E	Mixture "B" to be added.

- F pH-value to be adjusted with citric acid solution.
- G Filling temperature to be adjusted to container size.