



Confectionery Jelly.

This is a general-purpose recipe for confectionery jelly using extra slow set pectin. This recipe gives good clarity, clean texture and excellent flavour release.

1. Recipe

H&F Classic AS 507 Pectin	24.0 g
Sugar (#1)	120.0 g
Water (#1)	310.0 g
Sugar (#2)	350.0 g
ADM Dextrose Monohydrate	200.0 g
Citric Acid Solution 50%	12.0 g
Phytone P2035 Grape Skin Extract	3.0 g
Water (#2)	10.0 g
Symrise Mixed Berry Flavour	2.0 g

Total	1031.0
Evaporation	Approx 31 g
Yield	Approx 1000 g

Final Solids	:	70 - 72%
Final pH	:	3.1 - 3.3

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2. Method

- A. Pre - blend pectin and sugar (#1).
- B. Add to water (#1) and mix thoroughly while heating to simmer. Ensure there are no lumps.
- C. Add sugar (#2) and Dextrose Monohydrate.
- D. Cook to 72% solids with a slow boil. Stir well to prevent any burn-on.
- E. Cool to 90°C, add citric acid solution (to achieve correct pH).
- F. Grape skin extract with Water #2
- G. Add flavour and quickly pour into tray or moulds.