

**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



**Ice Topping / Sauce 'Fruit of the Forest' using Classic AF 601 pectin**

**Recipe:**

Classic AF 601 Pectin Solution 5% (=0.6 %)	120 g
Fruit (blackberry, blueberry, raspberry, boysenberry).	500 g
Sugar	400 g
Citric acid soln. 50 % to adjust pH-value	
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Input:	approx. 1030 g
Output:	approx. 1000 g
SS:	45 %
pH-Value:	2.9 – 3.1

**Method:**

- A. Prepare pectin solution using hot water (> 80° C) and a high speed mixer.
- B. Mix Fruit and sugar and heat to approximately 90°C.
- C. Add hot pectin solution.
- D. Cook to 45 % soluble solids.
- E. Adjust pH value.
- F. Filling temperature 70 - 85 °C depending on container size and fruit integrity (flotation).

Note: The viscosity can be adjusted by varying the pectin dosage.