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Jelly Candy (Saitenbacher Fruchthütchen Style) using Classic CS 501 Pectin

Recipe:

Classic CS 501 Pectin	20 g
Tri-sodium citrate x 2H ₂ O	4 - 5 g
De-ionized apple juice concentrate 70°Bx	1000 g
Apple puree	100 g
Water	100 g
Citric acid 50 % to adjust pH-value	approx. 8 ml
Colour, flavour	-----

Input:	approx. 1250 g
Output:	approx. 1000 g
SS:	74 %
pH-Value:	3.3 - 3.4

Method:

- A. Mix pectin with 100 g of the juice concentrate taken from total amount.
- B. Mix 'A' into apple puree, water and sodium citrate. Bring to the boil and cook to dissolve pectin.
- C. Add rest amount of the apple juice concentrate, then cook gently to 74 % solids.
- D. Adjust pH- value.
- E. Deposit in starch at min. 90°C. Let sit in the starch for 24 hours.
- F. De-mould, dry for 24 hours to increase Bx content to 82°. Coat with anti stick oil.

Note: The use of insufficiently de-ionized juice concentrates or concentrates from other fruits have significant influence on the buffer system. The dosage of sodium-citrate and pectin might need to be adjusted.