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**Milk Jelly Dessert 1+1 (Household use) using Amid CF 020 pectin**

**Recipe:**

|   |       |
|---|-------|
| Amid CF 020 Pectin (1%)                   | 10 g  |
| Fruit Pulp                                | 100 g |
| Sugar                                     | 180 g |
| Water (demineralised)                     | 700 g |
| Tri-sodium citrate x 2H <sub>2</sub> O    | 0.3 g |
| Citric acid soln. 50 % to adjust pH-value | x g   |
| Flavour, colour, sweetener                |       |

|           |                |
|-----------|----------------|
| Input:    | approx. 1000 g |
| Output:   | approx. 1000 g |
| SS:       | 20 %           |
| pH-Value: | 4.1            |

**Method:**

- A. Mix pectin with 5 parts of sugar (taken from total sugar amount)
- B. Mix fruit, water, rest of sugar and sodium citrate.
- C. Add pectin / sugar mix using a high speed mixer.
- D. Heat to 90°C, hold for 15 minutes, stir occasionally
- E. Adjust pH value to 4.1
- F. Correct weight.
- G. Fill into jars or pouches.
- H. Pasteurize for 30 minutes at 85°C.

**Dessert:**

- A. Empty the content of 1 jar or pouch into a bowl.
- B. Add same amount of cold milk.
- C. Stir with a spoon or a whisk until nicely mixed.
- D. Fill into dessert bowls or cups.
- E. Put in refrigerator for 1 hour or until set.