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**Flavour Emulsion – Orange Juice Drink using Classic CF 201 (150° US-Sag) or Classic CF 201-B (200° US-Sag) Pectin & Herbacel AQ plus Apple Fibre**

**Recipe:**

<b>Classic CF 201</b>	<u>2.5 g</u>
<u>or</u>	
<b>Classic CF 201-B</b>	<u>2 g</u>
Sugar 1	10 g
Water 1, hot (90°C)	50 g
Orange Juice Concentrate 45% ss	350 g
Sugar 2	280 g
Citric acid 1H <sub>2</sub> O 50 % w/v solution	14 ml
Orange oil as required	
Water 2, cold (25°C)	295 g
Sodium Benzoate	1 g
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Input:	approx. 1010 g
Output:	approx. 1000 g
SS:	45 %
pH-Value:	2.8 - 3.0

**Method:**

- A. Mix pectin and sugar 1, dissolve in water 1 using a high shear mixer.
- B. Mix OJC and sugar 2 until sugar has dissolved (heat slightly if necessary).
- C. Add pectin solution, mix thoroughly.
- D. Add citric acid and orange oil, mix thoroughly.
- E. Leave for 15 – 20 minutes to form a gel.
- F. Break the gel gently, and then add water 2 to dilute.
- G. Add sodium benzoate.
- H. Fill.

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