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**'Jaffa' or 'Pims Cake' Jelly (acid gel) using Classic AS 501 / CS 501 Pectin**

**Recipe:**

<b>Classic AS 501 / CS 501 Pectin solution 5 % (= 0.85 % pectin)</b>	170 g
Orange concentrate, 65 °Bx	25 g
Sugar	340 g
Glucose syrup 80% SS, 72 DE	470 g
Water	50 g
Tri-Sodium-citrate x 2 H <sub>2</sub> O	3 g
Colour, flavour as required	

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Input:	approx. 1060 g
Output:	approx. 1000 g
SS:	75 %
pH-Value:	Semi finished product = pH 4.0
	Finished product = pH 3.0

**Method:**

- A. Prepare pectin solution using hot water and a high speed mixer.
- B. Mix orange concentrate, sugar, glucose syrup, water and sodium citrate and heat to 90°C.
- C. Add hot pectin solution, bring to the boil and cook to 75 % solids.
- D. Cool to 70°C or below, check pH (adjust if necessary) then fill.

Preparation of finished product (at the bakery)

- E. Heat the semi finished product to 70 - 75°C.
- F. Add 15 ml citric acid anhydrous soln. 50% per 1,000 g of semi finished product (preferably in-line), mix well.
- G. Deposit immediately, the gelling process now has been started irreversibly (setting time 1.5 – 3 minutes).

Note: The setting time can be adjusted by temperature, acid and sodium citrate dosage, within certain limits.