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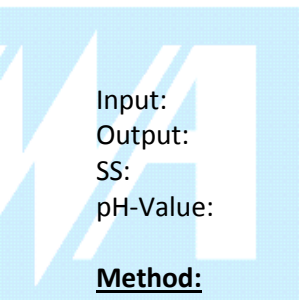
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**Semi Bake Stable Jam (freeze-thaw stable) using Classic AB902 / CB902 Pectin & Herbacel AQ Plus CF-F**

**Recipe:**

<b>Classic AB902 / CB902 Pectin</b>	7 g
<b>Herbacel AQ Plus CF-F</b>	5 g
Water hot (90°C minimum)	200 g
Apple puree	100 g
Fruit puree	150 g
Sugar	440 g
Glucose syrup 80% SS, 72 DE	150 g
Citric acid soln. 50 % to adjust pH-value	3 - 6 ml
Flavours, colours	



Input:  
Output:  
SS:  
pH-Value:

**Method:**

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 approx. 1060 g  
 approx. 1000 g  
 60 %  
 3.4 – 3.5

- A. Add pectin to hot water using a high speed mixer, mix for 1'. Add Citrus Fibre, mix for another 2'.
- B. Mix fruit and sugar, heat to 90°C.
- C. Add hot pectin / fibre solution and cook to 60% solids.
- D. Add glucose syrup to cool the batch to approx. 80°C.
- E. Adjust pH.
- F. Fill into pails, drums or containers.
- G. Cool larger containers to avoid centre burning.

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