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Sorbet using Instant CJ 204 or Classic CF 201 pectin

Recipe:

Classic CF 201 or Instant CJ 204 Pectin (=0.3 - 0.5%)	3-5 g
Fruit Puree	150 g
Sugar	180 g
Fructose	25 g
Glucose Syrup 42 DE	70 g
Water	570 g
Flavour	
Citric acid soln. 50 % to adjust pH-value	

Input:	-----
Output:	approx. 1000 g
SS:	approx. 1000 g
pH-Value:	25 %
	2.9 – 3.1

Method:

- A. Mix all ingredients.
- B. Pasteurise.
- C. Fill.
- D. Freeze.