

Hawkins Watts Australia Pty Ltd

Melbourne Office:
Suite 6, 2 Compark Circuit, Mulgrave Vic 3170
Phone 03 9561 3710

Sydney Office:
Suite 12, Level 1, 29 Kiara Road, Miranda NSW 2228
Phone 03 8543 3804

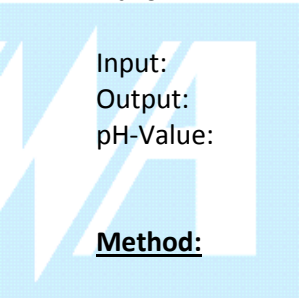
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Soya - Juice Drink, 0.9% Protein using Classic CM 203

Recipe:

Classic CM 203 Pectin (0.35%)	3.5 g
Sugar	15 g
Water	200 g
Tri Sodium Citrate	<u>1 g</u>
Soy Protein Isolate (Solae)	10 g
Fructose syrup (75% solids)	60 g
Water	<u>700 g</u>
Apple juice concentrate (6x)	17 g
Citric acid (50%)	6 g
Flavor	



Input:	approx. 1000 g
Output:	approx. 1000 g
pH-Value:	3.9 – 4.0

Method:

- A. Mix pectin, sugar, and sodium-citrate, add to water, keep stirring and heat to 90°C.
- B. Add SPI into water (60°C), hydrate for 10 minutes.
- C. Add pectin solution into soya solution.
- D. Cool to 30°C.
- E. Add slowly the apple juice concentrate, using a high speed Mixer, then the acid solution.
- F. Heat to 85°C, homogenize (2-stage, 200 / 50 bar).
- G. Fill into cans or bottles.
- H. Sterilize (90°C, 20 min.)
- I. Cool, store at room temperature

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