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Squeezable Jam 65 % Solids using Classic AF 601pectin

Recipe:

| | |
|--|----------------|
| Pectin solution 5 % (= 0.40 – 0.50 %) depending on fruit | 80 - 100 g |
| Fruit pulp | 200 g |
| Sugar | 400 g |
| Corn syrup 80% SS, approx. 42 DE | 200 g |
| Citric acid 50 % to adjust pH-value | ----- |
| Input: | approx. 1050 g |
| Output: | approx. 1000 g |
| SS: | 65 % |
| pH-Value: | 3.1 - 3.2 |

Method:

- A. Prepare pectin solution using hot water and a high shear mixer.
- B. Mix fruit and sugar and corn syrup. Cook to the boil and heat to approximately 69 % solids.
- C. Add hot pectin solution.
- D. Cook to 65 % soluble solids.
- E. Adjust pH value.
- F. Filling temperature approx. 75-70°C in plastic bottles.