

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 Kiora Road, Miranda NSW 2228
Phone 03 8543 3804

www.hawkinswatts.com.au



Apples in a Bottle / Total Apple Drink using Classic AJ 203 Pectin & Herbacel AQ plus Apple Fibre

Recipe:

Classic AJ 203 Pectin (= 0.4%)	4.0 g
Herbacel AQ Plus Citrus Fibre	3 g
Water 1, cold (for fibre)	250 g
Apple pulp	200 g
Apple Sweetener Herbasweet AS 04-B, 73°Bx	120 g
Water 2, hot (> 60°C)	410 g
Flavonoid containing apple extract, liquid, 70°Bx	0.5 g
Citric acid solution 50 % w/w	10 g
Smootheaom (Symrise code 301655)	2 g
Symrise flavour 845337	2 g
Potassium Sorbate	0.5 g

Input:	approx. 1000 g
Output:	approx. 1000 g
SS:	13 %
pH-Value:	3.0 - 3.1

Method:

- A. Mix Apple Fibre with water 1, high speed mix (Silverson) for 2 minutes to give Herbacel AQ Plus its maximum water uptake and viscosity.
- B. Add water 2 and apple pulp.
- C. Mix Pectin with Herbasweet. Add to batch.
- D. Add citric acid, flavours, preservative.
- E. Pasteurise, fill.