

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



Yoghurt Fruit Prep, with Thickening Effect using Classic AB 901

Recipe:

Classic AB 901 Pectin solution 5%	60 g
Herbacel AQ Plus Citrus Fibre CF-F	5 g
Mixed Berries (raspberries, blueberries, boysenberries)	300 g
Sugar	560 g
Water	130 g
Sodium citrate	2 g
Potassium Sorbate	0.2 g
Sodium benzoate	0.2 g

Input:	approx. 1060 g
Output:	approx. 1000 g
SS:	60 %
pH-Value:	3.7 - 3.9

Method:

- A. Prepare pectin solution using a high speed mixer and hot water.
- B. Mix Citrus Fibre and cold water, then high speed mix for 2 minutes.
- C. Mix fruit, sugar, sodium citrate and Citrus Fibre slurry, heat to the boil.
- D. Add hot pectin solution and cook to 60 % solids.
- E. Add preservative.
- F. Cool to 70°C and fill.