

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 Gums with Fruit Pulp using Classic CS 501 pectin

Recipe:

Classic CS 501 Pectin	15 g
Tri-sodium citrate x 2H ₂ O	5 g
Fruit pulp	100 g
Sugar	380 g
Glucose syrup 80 % SS, 42 DE	330 g
Water	220 g
Skim milk yogurt powder	100 g
Citric acid solution 50 % to adjust pH-value	21 ml
Flavour, colour	

Input:
Output:
SS:
pH-Value:

approx. 1170 g
approx. 1000 g
78 %
3.3 - 3.5

Method:

- A. Mix pectin and glucose syrup.
- B. Add to water (120 g from total water), heat to boiling and boil for 1 minute.
- C. Add remaining sugar in 3 portions and cook to 85 % solids.
- D. Mix yoghurt powder with 100 g water and heat to 60°C.
- E. Add mix D, colour and flavour, and then adjust pH value.
- F. Depositing temperature is approx. 70°C.