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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:	approx. 1170 g
Output:	approx. 1000 g
SS:	78 %
pH-Value:	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.

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