

# PECTINS



Sosa Ingredients

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# WHAT IS PECTIN?

Pectin is a polysaccharide derived from soluble plants which is obtained by water extraction from edible plant fibre (generally citrus fruits or apples), followed by precipitation with alcohol or salts.

It is a carbohydrate used as a gelling agent, thickener and stabiliser due to its hydrocolloid properties.

## GENERAL CHARACTERISTICS

### ✓ INCORPORATION

The incorporation process to prevent lumps from forming:

- Mix the pectin with the sugar stated in the recipe at a ratio of 1:5 respectively.
- Gradually sprinkle into the liquid part while mixing vigorously with a whisk.

It can also be dispersed, first, in a non-aqueous medium like oil, or in a concentrated sugar solution of  $> 65$  °Bx.

### ✓ DISPERSION

Correct dispersion of the pectin will depend on the medium and process. It disperses best with thermal treatment and mixed or homogenisation.

### ✓ ACTIVATION

The gelling characteristics of pectin are activated from 80/85 °C. Slow and gradual boiling is good so that the pectin hydrates properly. The cooking time may be extended once it comes to boiling point if the type of recipe requires so.

Dissolving may be difficult if the calcium content is too high (80 ppm Ca<sup>++</sup>). In this case, you should add more salt to neutralise the calcium.

### ✓ TEXTURE

Gelation occurs during the cooling process. It takes 24 hours to obtain the final texture.

### ✓ STABILITY AND PRESERVATION

So as pectin's characteristics remain unchanged, it must be kept in a cool, dry place. Higher temperatures compared to the ambient temperature lead to degradation of the pectin due to a reduction in the molecular weight. The optimum pH of pectin is between 2.8 and 4.7 inclusive.



# PECTIN CLASSIFICATION

Pectin can be classified into 2 groups based on the degree of methoxylation (DM):

- ▶ HM (high methoxyl) → DM ≥ 50% methoxyl groups
- ▶ LM (low methoxyl) → DM ≤ 50% methoxyl groups

The relationship between the methoxyl groups and free acids present in the pectin molecular chain is defined as the degree of methoxylation.

The degree of methoxylation influences the properties of the pectin, particularly the gelatinisation conditions.

## HIGH METHOXYL PECTINS (HM)

In an aqueous solution, these pectins produce suspensions with high viscosity that form strong and cohesive gels.

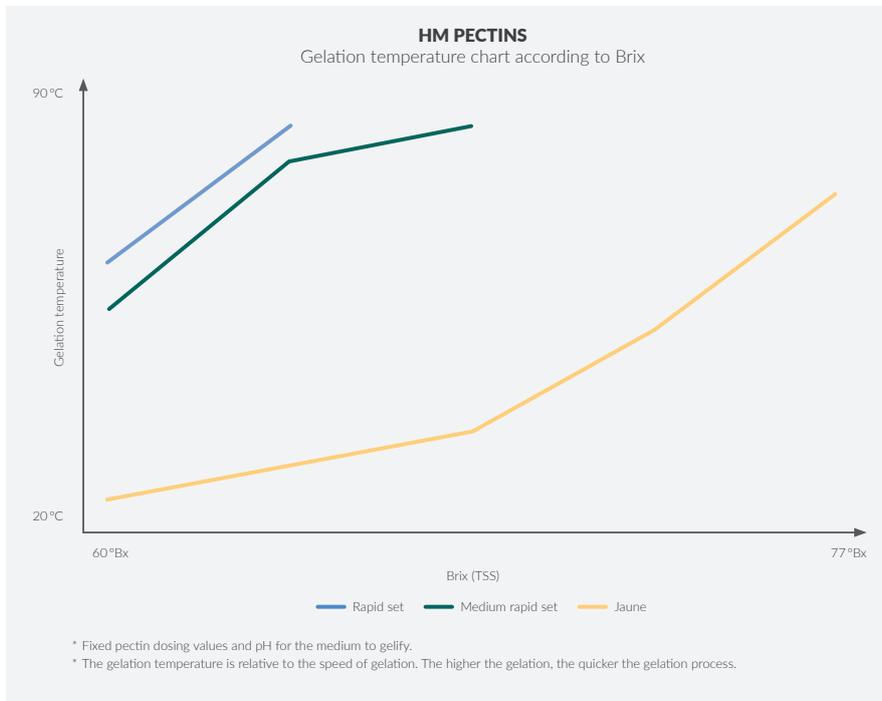
This type of pectins are heat resistant.

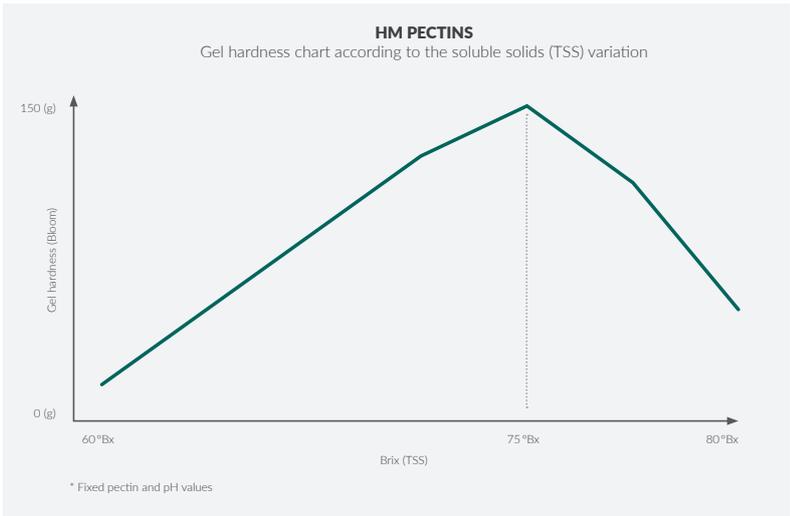
### Gelation conditions

- ▶ They can form a gel only if the total soluble solid (TSS) (Brix) content is equal to or higher than 60% with a maximum of 80%.
- ▶ The pH necessary for it to gelify is between 2.0 and 3.5.

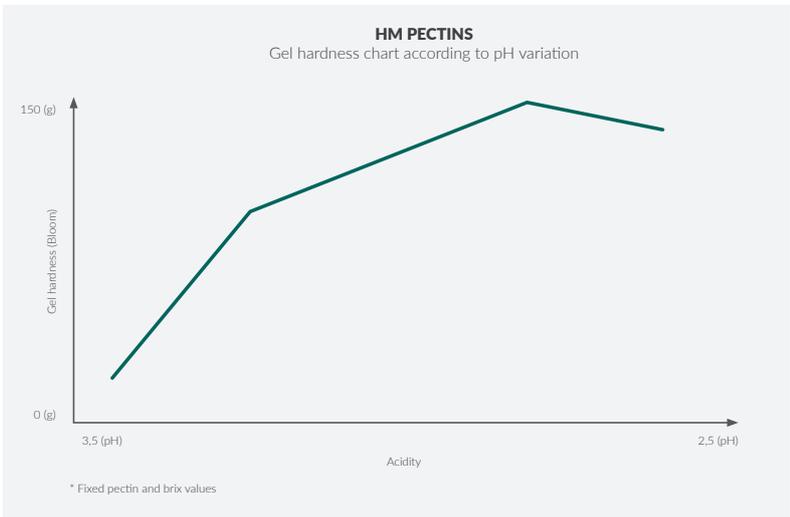
### Reactivity

The higher the concentration of soluble solids (TSS) (Brix), the higher the strength of the gel obtained and the higher the gelation temperature.

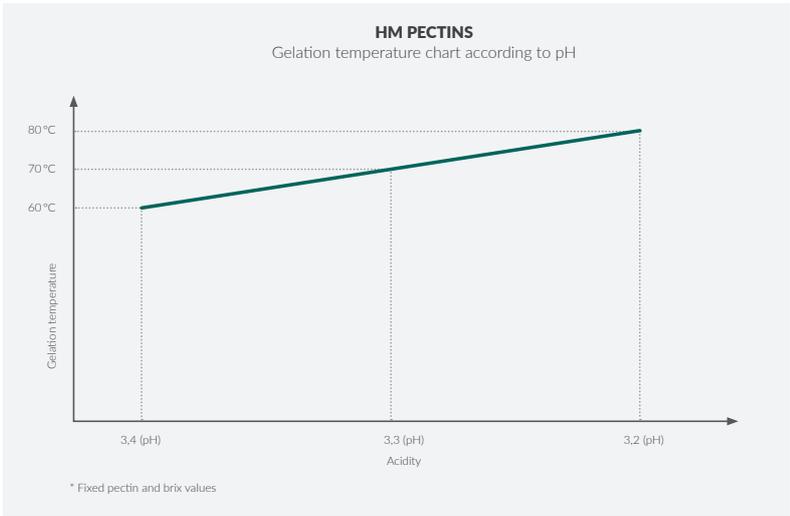




Excess soluble solids or Brix reduce the strength of the gel.



The lower the pH, the higher the gelation temperature, and as a consequence, gelation will be quicker. pH values below 2.0 may encounter gelation problems.



pH variation it's very important. 0.1 units of pH may make the gelation temperature fall to 10 °C.



## LOW METHOXYL PECTINS (LM)

The LM pectin family is divided into LMC (conventional low methoxyl) and LMA (amidated low methoxyl).

They are thixotropic. After a cold mixing process, they gelify again.

Depending on the dosing and hydration temperature they act as thickeners.

### Gelation conditions

- They form a gel in the presence of Calcium (Ca++) ions alone.
- They gelify with low soluble solid values (brix) and a very wide pH range.

### Reactivity

- Low methoxyl pectins form gels with a pectin that has a greater gel strength the higher the amount of calcium. Too much calcium can destroy the structure of the gel.
- The presence of sugar or soluble sugars considerably reduces the quantity of calcium necessary for proper gelification.
- A low pH increases the reactivity of the pectin.

### Conventional low methoxyl (LMC )

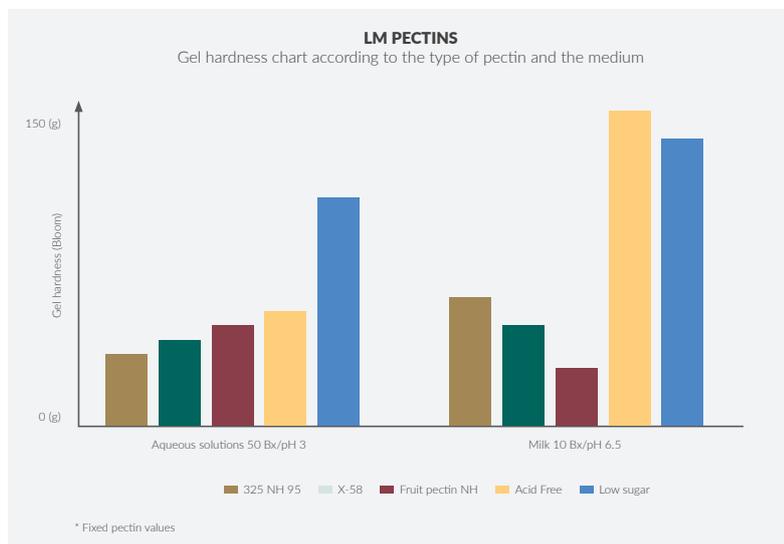
Conventional low methoxyl (LMC) pectins are low methoxyl pectins obtained from HM pectins via physicochemical procedures.

LMC pectins form transparent and **thermoirreversible gels**.

### Amidated low methoxyl (LMA) pectins

Amidated pectins (LMA) are low methoxyl pectins obtained from HM pectins through alkaline extraction.

- LMA pectins **are thermoirreversible**.
- The calcium encourages greater reactivity and a harder end gel.
- The higher the amount of soluble solids and the lower the pH, the stronger and more cohesive gels are obtained.
- Depending on the type of pectin and the method of dispersion, different hardness values are obtained.



## Jaune pectin

High methoxyl pectin (HM) with retardant salts

500 g 38894 6 u



**Dose:**  
Gummy candies, *pâte de fruit*  
and bakery fillings: 1-2 %

**Properties:** This specific type of pectin has a low setting temperature compared to standard pectin and therefore it has significant advantages in the handling and production of confectionery. It is a gelling agent in an acidic environment and has a high level of sugar content: TSS > 55 %, pH = 3,1 - 3,8.

**Use:** Mix the pectin with sugar. Add the pulp, stirring vigorously. Bring to the boil and add the acid.

**Application:** Specially indicated for the production of confectionery products with or without the pulp, at a dose of 1-2 %.

**Remarks:** Gelation occurs by adding acid in solution as the final stage after cooking. Thermoirreversible.

**Elaborations:** Gummy candies, *pâte de fruit* and bakery fillings.



### Strawberry vegan jellies

Code	Ingredient	Brand	g	%	g/kg
38894	Jaune pectin	Sosa	17	1,43	14,31
34353	Sugar (1)	Sosa	60	5,05	50,51
	Hot water		250	21,04	210,44
34353	Sugar (2)	Sosa	350	29,46	294,61
37309	60 DE liquid glucose	Sosa	450	37,88	378,79
37273	Strawberry concentrated paste	Sosa	50	4,21	42,09
37085	Citric acid	Sosa	5,50	0,46	4,63
	Water		5,50	0,46	4,63
	<b>For 100 units</b>	Total	1188		1000

The percentages and parts per thousand are related to the total weight of the ingredients in the table.



Do a pectin mass mixing the sugar (1) and the pectin. Heat the water at 60 °C, then add the sugar and pectin mixture little by little stirring using a whisk. Cook until 85 °C. Then combine sugar and glucose syrup and bring to boil. Add the pectin solution previously done and cook until 77 °Brix. Cool down until 100 °C. Besides, mix water and citric acid and then add to the previous mixture. Add the concentrated strawberry paste too. It will be at this stage when colouring should be added if desired. Put in the desired molds, let cool and jellify.



### Olive oil pâte de fruit

Code	Ingredient	Brand	g	%	g/kg
34353	Sugar	Sosa	495	33,73	337,31
	Water		450	30,66	306,64
38894	Jaune pectin	Sosa	22,50	1,53	15,33
37305	40 DE liquid glucose	Sosa	135	9,20	91,99
37085	Citric acid	Sosa	6	0,41	4,09
	Olive oil		350	23,85	238,50
	Salt		1	0,07	0,68
38850	Natur Emul	Sosa	8	0,55	5,45
	<b>For 1,4 kg</b>		<b>Total</b>		<b>1467,50</b>
					<b>1000</b>

The percentages and parts per thousand are related to the total weight of the ingredients in the table.



Take 100 g from the sugar and mix it with the pectin. Heat up the water up to 40 °C and add the sugar with the pectin. Bring it to boil. Add the remaining sugar in two times and bring it to boil between each time. Add the glucose syrup and cook it until 105 °C. Mix the olive oil with the citric acid and the Natur Emul. Add the first mixture. Emulsify using a hand blender and mold it quickly or lining out into a frame. Let crystallize overnight.



### Mango bakery filling

Code	Ingredient	Brand	g	%	g/kg
	Mango purée		500	43,69	436,87
38894	Jaune pectin	Sosa	12	1,05	10,48
34353	Sugar (1)	Sosa	125	10,92	109,22
34353	Sugar (2)	Sosa	400	34,95	349,50
37305	40 DE liquid glucose	Sosa	100	8,74	87,37
37085	Citric acid	Sosa	3,75	0,33	3,28
	Water		3,75	0,33	3,28
	<b>For 1,1 kg</b>	Total	1144,5		1000

The percentages and parts per thousand are related to the total weight of the ingredients in the table.



Mix sugar (1) with the pectin. Heat the purée at 40 °C and then add the mix of sugar + pectin stirring constantly. Bring to boil. Then add in 2 times the sugar (2) and bring to boil in between. Then add glucose. Cook until 102 °C or 70 °Brix and then remove from the heat. Combine the citric acid and the water and mix until homogeneous. Add this citric acid solution to the previous mixture and pour into the desired molds.

## Medium Rapid Set pectin

High methoxyl pectin (HM) from citrus peel

500 g 38897 6 u



**Dose:**

Jams: 0,5-1 %

Pâte de fruit: 1-1,5 %

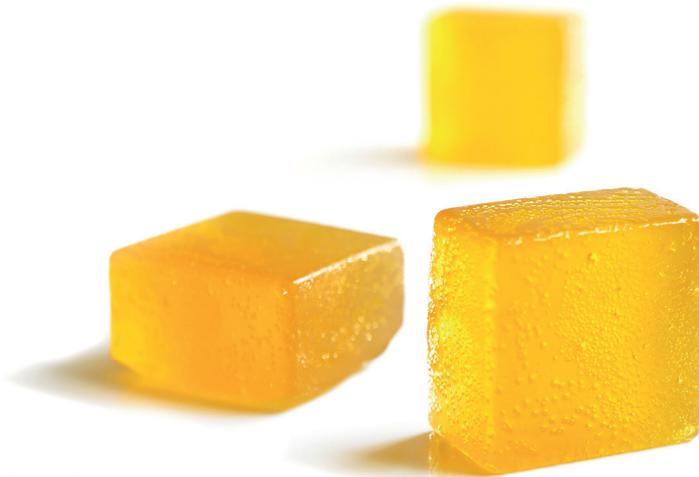
**Properties:** It is a thickener and/or gelling agent (in the presence of sugar and acid) specially indicated for making preserves, at a dose of 0,5 a 1,5% and a minimum 64% solids, depending on the formulation and texture required.

**Use:** Mix the pectin with sugar. Add the pulp, stirring vigorously. Bring to the boil and add the acid.

**Application:** Suitable pH: 3,1-3,5. Minimum 50% added sugar + acid.

**Remarks:** Thermoirreversible.

**Elaborations:** Traditional jams, framed jellies and bakery fillings.



### Pear pâte de fruit

Code	Ingredient	Brand	g	%	g/kg
34353	Sugar (1)	Sosa	100	10,75	107,53
38897	Medium Rapid Set pectin	Sosa	12	1,29	12,90
	Pear purée		350	37,63	376,34
34353	Sugar (2)	Sosa	400	43,01	430,11
37305	40 DE liquid glucose	Sosa	60	6,45	64,52
37085	Citric acid	Sosa	4	0,43	4,30
	Water		4	0,43	4,30
	<b>For 850 g</b>		<b>Total 930</b>		<b>1000</b>

The percentages and parts per thousand are related to the total weight of the ingredients in the table.



Mix sugar (1) with the pectin. Heat the pear purée at 40 °C and then add the mix of sugar + pectin stirring constantly. Bring to boil. Then add in 2 times the sugar (2) and bring to boil in between. Then add glucose. Cook until 105 °C or until 74 °Brix and then remove from the heat. Besides, combine the water and citric acid. At this point add the citric acid solution and pour into the desired molds. Let set for 24 hours before cutting.



**Lemon and apricot jam**

Code	Ingredient	Brand	g	%	g/kg
	Apricot purée		500	29,26	292,57
	Lemon purée		300	17,55	175,54
	Water		200	11,70	117,03
38897	Medium Rapid Set pectin	Sosa	8	0,47	4,68
34353	Sugar (1)	Sosa	100	5,85	58,51
34353	Sugar (2)	Sosa	600	35,11	351,08
	Neutral acid		1	0,06	0,59
	<b>For 1.5 kg</b>	Total	1709		1000

The percentages and parts per thousand are related to the total weight of the ingredients in the table.



Combine the sugar (1) and the pectin. Heat the water and fruit purées at 40 °C. Add the pectin and sugar mixture little by little stirring with a whisk. When the mixture reach 85 °C add the remaining sugar and keep cooking to 101 °C. Add the neutral acid and stir. Deposit on desired jam pots, close them up and put them upside down until completely cold. The jam will be completely ready after 24 hours.



**Raspberry bakery filling**

Code	Ingredient	Brand	g	%	g/kg
	Raspberry purée		500	42,83	428,27
38897	Medium Rapid Set pectin	Sosa	10	0,86	8,57
34353	Sugar (1)	Sosa	100	8,57	85,65
34353	Sugar (2)	Sosa	450	38,54	385,44
37305	40 DE liquid glucose	Sosa	100	8,57	85,65
37085	Citric acid	Sosa	3,75	0,32	3,21
	Water		3,75	0,32	3,21
	<b>For 1150 g</b>	Total	1167,50		1000

The percentages and parts per thousand are related to the total weight of the ingredients in the table.



Mix sugar (1) with the pectin. Heat the purée at 40 °C and then add the mix of sugar and pectin stirring constantly. Bring to boil. Then add in 2 times the sugar (2) and bring to boil in between. Then add glucose. Cook until 102 °C or 70 °Brix and then remove from the heat. Combine the citric acid and the water and mix until homogeneous. Add this citric acid solution to the previous mixture and pour into the desired molds.

## Rapid Set pectin

High methoxyl pectin (HM) obtained from citrus peel

500 g 38899 6 u



**Dose:**

Jams: 0.3-0.5%

Jellies and *pâte de fruit*: 0.5-1%

**Properties:** It is a thickener and/or gelling agent (in the presence of sugar and acid) specially indicated for making preserves, at a dose of 0.3 to 0.50% depending on the formulation and texture required.

**Use:** Mix the pectin with sugar. Add the pulp, stirring vigorously. Bring to the boil and add the acid.

**Application:** Suitable pH: 3.1-3.5. Minimum 50% added sugar + acid.

**Remarks:** Thermoirreversible.

**Elaborations:** Preserves with suspended elements, quick-set jellies and bakery fillings.



### Apple, lemon and ginger jam

Code	Ingredient	Brand	g	%	g/kg
	Green apple purée		300	28,41	284,09
	Water		200	18,94	189,39
34353	Sugar (1)	Sosa	50	4,73	47,35
34353	Sugar (2)	Sosa	350	33,14	331,44
38899	Rapid Set pectin	Sosa	4	0,38	3,79
	Neutral acid		2	0,19	1,89
37387	Candied ginger in pieces	Sosa	75	7,10	71,02
37785	Confit lemon zest strips	Sosa	75	7,10	71,02
	<b>For 5 units (200 g each)</b>		<b>Total</b>	<b>1056</b>	<b>1000</b>

The percentages and parts per thousand are related to the total weight of the ingredients in the table.



Combine the sugar (1) and the pectin. Heat the water and fruit purée to 40 °C. Add the pectin and sugar mixture little by little stirring with a whisk. When the mixture reach 85 °C add the remaining sugar and keep cooking to 101 °C. Add the neutral acid and stir. Cool down to 50 °C. Add the pieces of lemon and ginger and stir. Deposit on desired jam pots, close them up and put them upside down until completely cold. The jam will be completely ready after 24 hours.



**Apricot and mandarin bakery filling**

Code	Ingredient	Brand	g	%	g/kg
34353	Sugar (1)	Sosa	100	7,76	77,64
38899	Rapid Set pectin	Sosa	12	0,93	9,32
	Mandarin juice		200	15,53	155,28
	Apricot purée		350	27,17	271,74
34353	Sugar (2)	Sosa	550	42,70	427,02
37305	40 DE liquid glucose	Sosa	70	5,43	54,35
38446	Tartaric acid	Sosa	3	0,23	2,33
	Water		3	0,23	2,33
	<b>For 1,2 kg</b>		<b>Total</b>	<b>1288</b>	<b>1000</b>

The percentages and parts per thousand are related to the total weight of the ingredients in the table.



Mix sugar (1) with the pectin. Heat the apricot purée and mandarin juice to 40 °C and then add the mix of sugar + pectin stirring constantly. Bring to boil. Then add in 2 times the sugar (2) and bring to boil in between. Then add glucose and invert sugar. Cook until 105 °C or 74 °Brix and then remove from the heat. Beside combine the water and tartaric acid. At this point add the tartaric acid solution and pour into the desired molds. Let set for 24 hours before cutting.



**Green apple pâte de fruit**

Code	Ingredient	Brand	g	%	g/kg
34353	Sugar (1)	Sosa	75	7,03	70,29
38899	Rapid Set pectin	Sosa	10	0,94	9,37
	Green apple purée		500	46,86	468,60
34353	Sugar (2)	Sosa	400	37,49	374,88
37305	40 DE liquid glucose	Sosa	75	7,03	70,29
37085	Citric acid	Sosa	3,50	0,33	3,28
	Water		3,50	0,33	3,28
	<b>For 1 kg</b>		<b>Total</b>	<b>1067</b>	<b>1000</b>

The percentages and parts per thousand are related to the total weight of the ingredients in the table.



Mix sugar (1) with the pectin. Heat the green apple purée at 40 °C and then add the mix of sugar + pectin stirring constantly. Bring to boil. Then add in 2 times the sugar (2) and bring to boil in between. Then add glucose. Cook until 105 °C or 74 °Brix and then remove from the heat. Beside combine the water and citric acid. At this point add the acid solution and pour into the desired molds. Let set for 24 hours before cutting.

## Fruit NH pectin

Amidated low methoxyl (LMA) pectin with salts and calcium

500 g 37850 6 u



**Dose:**

Soft nappages: 0,5-1%  
 Hard nappages: 1,5-2%  
 Custards: 1,5-2%

**Properties:** It is a thickener and/or gelling agent specially indicated for making glossy gelling agents. With the fruit pulp at a dose of 0,5-2% depending on the formulation and the texture required.

**Use:** Mix with the sugar, bring to the boil and add the acid.

**Application:** Suitable pH: 3,5-3,7. Minimum 40% of added sugar + acid.

**Remarks:** Thermoreversible between 40 and 60 °C.

**Elaborations:** Neutral acidic or fruit-based iced glazing, thermoreversible low sugar jellies. Custards.



### Neutral glaze

Code	Ingredient	Brand	g	%	g/kg
34353	Sugar	Sosa	450	44,64	446,43
	Water (1)		350	34,72	347,22
37305	40 DE liquid glucose	Sosa	200	19,84	198,41
37850	Fruit NH pectin	Sosa	5	0,50	4,96
37085	Citric acid	Sosa	1,50	0,15	1,49
	Water (2)		1,50	0,15	1,49
	<b>For 1 kg</b>	Total	1008		1000

The percentages and parts per thousand are related to the total weight of the ingredients in the table.



Heat water (1) to 40 °C. Mix the pectin and the sugar. Add this mixture, little by little, stirring constantly with a whisk. Bring to boil. Add the glucose syrup and bring to boil again. Remove from the heat. Combine the water (2) and citric acid and mix until combined. Add the citric acid solution to the previous mixture out of the heat and stir again. Let rest for 24 hours well covered with cling film in contact with the product.



### Raspberry glaze

Code	Ingredient	Brand	g	%	g/kg
	Raspberry purée		220	22,21	222,11
37850	Fruit NH pectin	Sosa	10	1,01	10,10
	Water		560	56,54	565,37
34353	Sugar	Sosa	200	20,19	201,92
38578	Water-soluble red colouring powder	Sosa	0,50	0,05	0,50
	<b>For 1 kg</b>	Total	990,5		1000

The percentages and parts per thousand are related to the total weight of the ingredients in the table.



Heat the water up to 40 °C. Mix the pectin with the sugar and add to the warm water slowly, stirring constantly with a whisk. Boil slowly for 3 minutes. Remove from heat and add raspberry purée and the colouring. Mix well to obtain a homogeneous mixture. Chill at 4 °C for 24 hours. Heat to 35-40 °C for glazing.



### Raspberry compote for inserts

Code	Ingredient	Brand	g	%	g/kg
	Raspberry purée		680	84,97	849,68
34353	Sugar	Sosa	112	13,99	139,95
37850	Fruit NH pectin	Sosa	5,10	0,64	6,37
37085	Citric acid	Sosa	1,60	0,20	2
	Water		1,60	0,20	2
	<b>For 800 g</b>	Total	800,30		1000

The percentages and parts per thousand are related to the total weight of the ingredients in the table.



Combine pectin and sugar. Heat the purée at 40 °C. Add the pectin mixture little by little while stirring with a whisk into the purée. Bring to boil. Let simmer for about 20 seconds. Remove from the heat. Mix citric acid and water and then add to the previous preparation. Stir and pour into the silicon molds for cake insert. Place a circle of almond daquoise onto and let set. Freeze.



### Vegan lemon crémeux

Code	Ingredient	Brand	g	%	g/kg
	Lemon juice		300	29,04	290,42
	Water		350	33,88	338,82
34353	Sugar	Sosa	180	17,42	174,25
37850	Fruit NH pectin	Sosa	13	1,26	12,58
38850	Natur Emul	Sosa	10	0,97	9,68
	Lemon zest		10	0,97	9,68
37327	Deodorized coconut fat	Sosa	140	13,55	135,53
39460	Inulin Hot	Sosa	30	2,90	29,04
<b>For 1 kg</b>			Total	1033	1000

The percentages and parts per thousand are related to the total weight of the ingredients in the table.



Combine the lemon juice, water and lemon zest and put them in a casserole. On the other side, combine the dry ingredients. Pour them, little by little, into the liquids stirring constantly until dissolved. Bring the mix to boil. Remove from the heat and cool at 45 °C. Add the coconut fat and mix using a stick blender. Cool down down to 4 °C and keep in the fridge for 12 hours before using.

## Acid Free pectin

Amidated Low Methoxyl (LMA) with added calcium

 500 g 38893  6 u



### Dose:

Flans: 0,5-0,7%

Custards: 1-1,2%

Jellies: 1,5-2%

**Properties:** It is a thickener specially indicated for the production of dairy and fermented products. With a dose of 0,5-2%, it produces, after storing, set or whipped dairy preparations with an improved consistency.

**Use:** Mix with sugar and apply by stirring vigorously. Bring to the boil.

**Application:** Dairy products and those rich in calcium.

**Remarks:** No syneresis. Thermoreversible between 40 and 60 °C.

**Elaborations:** Gelation of dairy products and fermented products low in fat, stabilisation of creams, jellies without acid.



### Milk custard cream (without eggs)

Code	Ingredient	Brand	g	%	g/kg
	Milk		800	67,34	673,40
	Cream		200	16,84	168,35
38893	Acid Free pectin	Sosa	8	0,67	6,73
34353	Sugar	Sosa	180	15,15	151,52
	Golden brown caramel		qs		
	<b>For 10 people</b>	Total	1186		1000

The percentages and parts per thousand are related to the total weight of the ingredients in the table.



Combine sugar and pectin. Pour the milk and cream in a pan and heat at 40 °C. Pour little by little the previous mixture stirring constantly with a whisk. Bring to boil and pour into the desired molds previously filled with little of caramel at the bottom. Let set in the fridge for about 12 hours.



### Light vanilla cream

Code	Ingredient	Brand	g	%	g/kg
	Egg yolks		100	14,22	142,25
	Milk		350	49,79	497,87
	Cream 35%		150	21,34	213,37
34353	Sugar	Sosa	90	12,80	128,02
38893	Acid Free pectin	Sosa	7	1	9,96
39070	Bourbon Madagascar vanilla pod	Sosa	6	0,85	8,53
	<b>For 675 g</b>		Total 703		1000

The percentages and parts per thousand are related to the total weight of the ingredients in the table.



Cut the vanilla pods in two and grate the seeds. Add the vanilla (pod and seeds) into the milk and lightly heat to infuse for about 30 minutes. Strain. Add the cream. Beside combine the sugar and the pectin and then add little by little and stirring into the milk and cream. Bring to boil stirring constantly with a whisk. Remove from the heat, pour onto the egg yolks and stir again to combine. Bring to the heat again and cook until 85 °C. Remove from the heat, and cool down at 4 °C as fast as possible. Cover at contact and let rest in the fridge for 12 hours. Whip until very fluffy. Use.



### Pistachio jelly

Code	Ingredient	Brand	g	%	g/kg
	Water		250	33,97	339,67
36863	Pistachio paste	Sosa	175	23,78	237,77
34353	Sugar	Sosa	225	30,57	305,71
37305	40 DE liquid glucose	Sosa	70	9,51	95,11
38893	Acid Free pectin	Sosa	15	2,04	20,38
	Salt		1	0,14	1,36
	<b>For 700 g</b>	Total	736		1000

The percentages and parts per thousand are related to the total weight of the ingredients in the table.



Heat up water to 40 °C in a sauce pan. Combine sugar and pectin, add it to the water and boil for 30 seconds. Pour into the pistachio paste and blend using a stick blender. Pour into the desired molds. Let set into the fridge for 10 hours and cut in cubes.

## Low Sugar pectin

Amidated Low Methoxyl (LMA) with added calcium

500 g 38895 6 u



**Dose:**

Jams: 0,5-0,8%

Creamies and jellies: 1-1,3%

**Properties:** It is a thickener and/or gelling agent specially indicated for making fruit based products. At a dose of 0,5 to 1,5% depending on the formulation and texture required.

**Use:** Apply by stirring vigorously. Bring to the boil. Add the acid.

**Application:** Fruits and products rich in calcium. A minimum amount of added sugar is not required.

**Remarks:** Thermoreversible between 40 and 60 °C.

**Elaborations:** Low in sugar or calcium fruit jams, low in sugar or calcium fruit jellies.



### Low sugar pear jam

Code	Ingredient	Brand	g	%	g/kg
	Pear purée		700	69,51	695,13
	Water		50	4,97	49,65
34353	Sugar (1)	Sosa	50	4,97	49,65
34353	Sugar (2)	Sosa	200	19,86	198,61
38895	Low Sugar pectin	Sosa	5	0,50	4,97
	Neutral acid		2	0,20	1,99
	<b>for 5 units of 200 g</b>		<b>Total 1007</b>		<b>1000</b>

The percentages and parts per thousand are related to the total weight of the ingredients in the table.



Combine the sugar (1) and the pectin. Heat the water and fruit puré at 40 °C. Add the pectin and sugar mixture little by little stirring with a whisk. When the mixture reach 85 °C add the remaining sugar and keep cooking to 101 °C. Add the neutral acid and stir. Deposit on desired jam pots, close them up and put them upside down until completely cold. The jam will be completely ready after 24 hours.



### Apricot compote

Code	Ingredient	Brand	g	%	g/kg
	Apricot purée		900	86,76	867,55
34353	Sugar	Sosa	120	11,57	115,67
38895	Low Sugar pectin	Sosa	13,50	1,30	13,01
	Neutral acid		3,90	0,38	3,76
	<b>For 1 kg</b>	Total	1037,40		1000

The percentages and parts per thousand are related to the total weight of the ingredients in the table.



Combine pectin and sugar. Heat the purée to 40 °C. Add the pectine mixture little by little while stirring with a whisk into the apricot. Bring to boil. Let simmer for about 20 seconds. Remove from the heat and add the acid solution. Stir and pour into the silicon molds for cake insert (14 cm Ø). Place an almond dacquoise circle into and let set. Freeze.



### Red berries crêmeux

Code	Ingredient	Brand	g	%	g/kg
	Red berries purée		450	50,45	504,48
	Cream 35%		300	33,63	336,32
34353	Sugar	Sosa	130	14,57	145,74
38895	Low Sugar pectin	Sosa	10	1,12	11,21
37085	Citric acid	Sosa	1	0,11	1,12
	Water		1	0,11	1,12
	<b>For 850 g</b>	Total	892		1000

The percentages and parts per thousand are related to the total weight of the ingredients in the table.



Combine pectin and sugar. Heat the purée to 40 °C. Add the pectin mixture little by little while stirring with a whisk. Bring to boil. Let simmer for about 20 seconds. Remove from the heat and let to cool until it reaches 60 °C. Then add the citric acid in solution with the water. Process the mix in a high-speed food processor. Pour into the verrines and let set in the fridge.

## Nappage X58 pectin

Amidated low methoxyl (LMA) pectin with retardant salts and calcium

500 g 38898 6 u



**Dose:**

Gelled nappages: 1,3-1,5%

Custards and creamies: 1-1,3%

**Properties:** It is a thickener and/or gelling agent (in the presence of calcium) specially indicated for making gel iced glaze at a dose of 1 to 1.5 % depending on the formulation and texture required.

**Use:** Mix with the sugar, bring to the boil.

**Application:** Dairy products and products rich in calcium.

**Remarks:** Thermo-reversible between 40 and 60 °C.

**Elaborations:** Calcic or low in sugar iced glazes. Custards and creamy elaborations.



### Black cocoa glaze

Code	Ingredient	Brand	g	%	g/kg
	Water		300	29,85	298,51
	Cream 35%		220	21,89	218,91
34353	Sugar	Sosa	350	34,83	348,26
	Cocoa powder 12%		120	11,94	119,40
38898	Nappage X58 pectin	Sosa	15	1,49	14,93
	<b>For 900 g</b>		<b>Total</b>	<b>1005</b>	<b>1000</b>

The percentages and parts per thousand are related to the total weight of the ingredients in the table.



Heat the cream and the water up to 40 °C. Aside, mix the sugar and the pectin and pour to the first elaboration in a rain way. Stir well during the process in order to dilute properly. Bring to boil for 15 seconds. Add the cocoa powder and blend. Leave it set in the fridge. Heat up to 35 °C and glaze.



### Nuts crémeux

Code	Ingredient	Brand	g	%	g/kg
	Milk		150	32,43	324,32
	Cream 35%		150	32,43	324,32
	Nuts praliné	Sosa	125	27,03	270,27
38898	Nappage X58 pectin	Sosa	7,50	1,62	16,22
34353	Sugar	Sosa	30	6,49	64,86
	<b>For 450 g</b>	Total	462,50		1000

The percentages and parts per thousand are related to the total weight of the ingredients in the table.



Combine sugar and pectin. Besides, combine cream and milk, and heat. At 40 °C add the mixture of sugar and pectin, little by little, while stirring constantly. Bring to boil. Remove from the heat and pour onto nuts praliné. Mix well and put into the desired molds. Let set in the fridge. Freeze if needed.



**Chocolate crémeux**

Code	Ingredient	Brand	g	%	g/kg
	70% dark chocolate		250	26,82	268,24
	Milk		400	42,92	429,18
	Cream 35%		200	21,46	214,59
34353	Sugar	Sosa	70	7,51	75,11
38898	Nappage X58 pectin	Sosa	12	1,29	12,88
		Total	932		1000

The percentages and parts per thousand are related to the total weight of the ingredients in the table.



Combine sugar and pectin. Beside, combine cream and milk and heat. At 40 °C add little by little the mixture of sugar and pectin while stirring constantly. Bring to boil. Remove from the heat and pour onto the chocolate. Mix well and display into desired molds. Let set in the fridge. If this recipe will be used as a pipable cream, it must be blended after setting.

## 325 NH 95 pectin

Amidated Low Methoxyl (LMA) pectin

 500 g 38892  6 u



**Dose:**

Jams: 0,5-1%

Jellies and creamies: 1-1,5%

**Properties:** Amidated Low Methoxyl (LM) pectin.

**Use:** It is a thickener and/or gelling agent (in the presence of calcium) specially indicated for making fruit based products at a dose from 0,50 a 1,5 % depending on the formulation and texture required.

**Application:** Dairy products and fruits rich in calcium.

**Remarks:** Thermoreversible between 40 and 60 °C.

**Elaborations:** Low sugar or calcic fruit jams, low sugar or calcic fruit jellies.



### Coconut light jam

Code	Ingredient	Brand	g	%	g/kg
	Whole milk		300	21,28	212,77
	Coconut purée		700	49,65	496,45
34353	Sugar	Sosa	400	28,37	283,69
38892	325 NH 95 pectin	Sosa	10	0,71	7,09
	<b>For 1350 g</b>		<b>Total</b>	<b>1410</b>	<b>1000</b>

The percentages and parts per thousand are related to the total weight of the ingredients in the table.



Combine pectin and sugar. Heat the milk and coconut purée to 40 °C. Add the pectin mixture little by little while stirring with a whisk. Bring to boil. Let simmer for about 10 seconds. Remove from the heat and fill the pots. Close them and put them upside down. Let cool.



### Hazelnut curd

Code	Ingredient	Brand	g	%	g/kg
	Whole milk		1000	70,57	705,72
36854	Toasted hazelnut paste	Sosa	200	14,11	141,14
34353	Sugar	Sosa	200	14,11	141,14
38892	325 NH 95 pectin	Sosa	15	1,06	10,59
	Salt		2	0,14	1,41
	<b>For 1350 g</b>	Total	1417		1000

The percentages and parts per thousand are related to the total weight of the ingredients in the table.



Combine pectin and sugar. Heat the milk and salt to 40 °C. Add the pectin mixture little by little while stirring with a whisk. Bring to boil. Let simmer for about 10 seconds. Remove from the heat and fill the glasses. Let cool.

