



Fruit pectin NH

Amidated Low Methoxyl (LMA) with salts and calcium

| | | | | |
|--|-------|----------|--|-----|
| | 250 g | 02180014 | | 4 u |
| | 500 g | 58030000 | | 6 u |
| | 2 kg | 58030002 | | 2 u |
| | 20 kg | 58030031 | | |



Properties: It is a thickener and/or gelling agent (in the presence of calcium) 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.

Observations: Thermoreversible between 40 and 60 °C.

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

Allergens: Ingredients: – Traces:

Dose:
Soft nappage: **0,5-1%**
Hard nappage: **1,5-2%**
Custards: **1,5-2%**



Neutral glaze

| Code | Ingredient | Brand | g | % | g/kg |
|----------|-----------------|-------|--------------|-------------|-------------|
| 00100011 | Sugar | Sosa | 450 | 44,64 | 446,43 |
| | Water (1) | | 350 | 34,72 | 347,22 |
| 00100609 | Glucose syrup | Sosa | 200 | 19,84 | 198,41 |
| 58030000 | Fruit pectin NH | Sosa | 5 | 0,50 | 4,96 |
| 46500022 | Citric acid | Sosa | 1,50 | 0,15 | 1,49 |
| | Water (2) | | 1,50 | 0,15 | 1,49 |
| | For 1 kg | | 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.

Arula

Sosa

FRUIT PECTIN NH GLAZE



Raspberry glaze

| Code | Ingredient | Brand | g | % | g/kg |
|----------|-----------------------------------|-------|------------|-------|--------|
| | Raspberry purée | | 400 | 21,28 | 212,75 |
| 58030000 | Fruit pectin NH | Sosa | 40 | 2,13 | 21,28 |
| | Water | | 1000 | 53,19 | 531,89 |
| 00100011 | Sugar | Sosa | 400 | 21,28 | 212,75 |
| | Lemon juice | | 40 | 2,13 | 21,28 |
| 59400114 | Watersoluble red colouring powder | Sosa | 0,10 | 0,01 | 0,05 |
| | For 1850 g | | Total 1880 | | 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 pectin with sugar and add to the warm water slowly. Stir until completely dissolved. Bring to boil for 3 minutes. Remove from heat and add raspberry purée, lemon juice and colouring. Let set in the fridge overnight and use at 35-40 °C.

Arula

Sosa

FRUIT PECTIN NH JELLY



Raspberry compote for inserts

| Code | Ingredient | Brand | g | % | g/kg |
|----------|------------------|-------|--------------|-------|--------|
| | Raspberry purée | | 680 | 84,97 | 849,68 |
| 00100011 | Sugar | Sosa | 112 | 13,99 | 139,95 |
| 58030000 | Fruit pectin NH | Sosa | 5,10 | 0,64 | 6,37 |
| 46500022 | Citric acid | Sosa | 1,60 | 0,20 | 2 |
| | Water | | 1,60 | 0,20 | 2 |
| | For 800 g | | 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 pectine 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.

Arula

Sosa

FRUIT PECTIN NH CUSTARD



Eggless lemon curd

| Code | Ingredient | Brand | g | % | g/kg |
|----------|-----------------|-------|-------|-------|--------|
| | Lemon juice | | 300 | 29,79 | 297,91 |
| | Water | | 350 | 34,76 | 347,57 |
| 00100011 | Sugar | Sosa | 180 | 17,87 | 178,75 |
| 58030000 | Fruit pectin NH | Sosa | 17 | 1,69 | 16,88 |
| 59000025 | Natur Emul | Sosa | 10 | 0,99 | 9,93 |
| | Lemon zest | | 10 | 0,99 | 9,93 |
| | Butter | | 140 | 13,90 | 139,03 |
| | For 1 kg | | Total | 1007 | 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 oil and mix using a stick blender. Cool down down to 4 °C and keep in the fridge for 12 hours before using.