

RECIPE CARD

# ORGANIC\* LOW-SUGAR JAM

Label-friendly GENU® Explorer Pectin 45 NUC can help you create a low-sugar jam with an indulgent mouthfeel that's organic-compliant\*.

**INGREDIENTS**

Fruit, Sugar, Pectin (Stabilizer), Citric Acid (Preservative)

**PROCESS**

- Mix fruit and sugar (A) and heat to approximately 90°C (194°F) until the sugar is dissolved.
- Dissolve the pectin (B) in hot water that is approximately 80°C (176°F) using a high speed mixer for 5 minutes.
- Add pectin solution (B) to fruit and sugar (A) and boil for 3-5 minutes.
- Adjust soluble solids to 45%.
- Add citric acid solution (C).
- Cool the batch to approximately 80°C (176 °F).
- Fill the product into suitable containers.



ORDER OF ADDITION	JAM INGREDIENTS	% WEIGHT
<b>A</b>	Fruit	50.00
	Sugar	39.00
<b>B</b>	GENU® Explorer Pectin 45 NUC	0.70
	Water	14.00
<b>C</b>	Citric Acid, 50% Solution w/v	0.6
	<b>Total Ingredients</b>	<b>104.30%</b>
	<b>Evaporation</b>	<b>04.30%</b>
	<b>Final Yield</b>	<b>100.00%</b>

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\*Subject to local regulations and certifications; designations may not apply in all countries.

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