



TECHNICAL APPLICATION
INFORMATION



**Fruit Preparation for the Production
of Whipped Fruit Cream**

Delicacies which are filled with whipped cream are well suited for all occasions and opportunities: If festive coffee table, just meeting with friends or dainty in between. Cream gateaus, filled omelettes and cream puffs provide highest treat thanks to selected baking ingredients.

In order to do a favour to those people who do not buy and consume these products due to their animal ingredients, and who, however, do not want to set aside life's little delights, Herbstreith & Fox have developed an alternative product based on pectin.



It is a fruit preparation, which is used for flavouring as well as for stabilization of whipped cream.

The fruit preparation is taken from the packaging, then shortly stirred and finally given into the whipped cream.

Following this, the fruit cream can be used for garnishing and filling of cream pastries (cream roulades, cream puffs, omelettes etc.)

The whipped fruit cream which is produced in this way, needs no cooling phase after production. Immediately after processing the pastries can be cut into portions, directly eaten or kept in the deep freezer for a longer time without any quality losses.

Traditionally, products such as whipped fruit cream are stabilized with animal protein for reasons of a better stability as well as a more creamy consistency.

Fruit Preparation for the Production of Fruit Cream
Product Pectin Amid CF 010

12g Pectin (= 1.2%)
 650g Strawberries, sliced
 340g Sucrose, crystalline
 200g Water
 20g Modified waxy maize starch
 4.5g tri-sodium citrate x 2H₂O
 1-2ml Citric acid solution 50%
 to adjust the pH-value

Input: approx. 1025g
 Output: approx. 1000g
 TSS: approx. 44%
 pH-value: approx. 4.0

- A Pectin and sodium citrate to be mixed with approx. 100g sucrose (from total sugar amount).
 B Mixture A to be stirred in the fruits and boiled under stirring until the pectin is completely dissolved.
 C Starch to be dispersed in two fold amount of water, to be added and to be cooked.
 D Rest amount of sucrose to be added and to be cooked to final soluble solids.
 E pH-value to be adjusted with citric acid solution.
 F Filling temperature approx. 80-90°C.

Herstellung der Fruchtsahne im Haushalt und beim Konditor

500g Cream
 20g Sugar
 200g Fruit preparation

- Cream to be mixed with sugar and to be whipped.
- Stir the cold fruit preparation shortly.
- Give the whipped cream into the smoothy stirred fruit preparation and mix it.
- The baking products are well suited for immediate consumption.

