



TECHNICAL APPLICATION
INFORMATION



Pectin Classic AS 511
A newly developed Apple Pectin for
the Confectionery Production

INTRODUCTION

In the production of gum and jelly articles the Classic Pectins by Herbstreith & Fox are being successfully applied for a long time in close coordination with the production process and the recipes. Selecting the appropriate pectin then depends largely on the desired properties of the finished product.

With Classic AS 511 Herbstreith & Fox has now developed an additional confectionery pectin which is particularly suitable for products with higher pH-values. The positive properties of this pectin are most effective in jelly fruits with fruit pulp or with fruit juice – as for example in Pâtes de Fruits – as well as in jelly fruits without fruit pulp.

Chemical properties of Pectin Classic AS 511

Pectin Classic AS 511 is a high-methoxyl apple pectin with a degree of esterification of 58-65%. In order to achieve a constant gelling behaviour, the pectin has been standardised with sodium potassium tartrate as a retarding agent.

Gelling behaviour of Pectin Classic AS 511

Pectin Classic AS 511 is a medium rapid set pectin which guarantees a sufficiently long depositing time, especially at higher product-pH-values of 3.5 - 3.7, combined with a relatively quick setting.

The manufactured products thus gain the final firmness after quite a short time and can be processed without any problem.

As the Pectin Classic AS 511 has already been standardised with a retarding agent, the further addition of a buffer salt for delaying the setting time is not necessary.

The standardisation with a retarding agent has the advantage that the user receives a pectin with constant technological properties as for example constant setting time / temperature and a stable gel firmness.

An additional advantage of Pectin Classic AS 511 is the tolerance – specific for apple pectins – towards variations in the product parameters as for example the pH-value. Pectin Classic AS 511 offers constant gelling characteristics for a comparably wide range of pH. Thus changes in the raw material for the gel production as for example the use of different fruits can easily be cushioned.

Sensory parameters of Pectin Classic AS 511

Jelly fruits produced with Pectin Classic AS 511 can easily be distinguished by an elastic-viscous texture with a pleasant consistency.

The texture of the gels is – as is typical for the application of apple pectins – very smooth so that flavour and aroma are perceived in the mouth for a long time.

TYPICAL APPLICATIONS

for Pectin Classic AS 511

1. Jelly Fruits without Fruit Pulp

For jelly fruits without fruit pulp a dosage of 1.6 - 2.0% Pectin Classic AS 511 is recommended. The jelly fruits show an elastic-viscous and smooth texture as well as a brilliant rapture.

Herbstreith & Fox KG	Recipe
<i>Jelly Fruits</i>	
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Product Pectin Classic AS 511	
20g Pectin (= 2.0%) 500g Sugar 330g Glucose syrup 80% TSS, approx. 40 DE 220g Water Colour, Flavour approx. 8ml Citric acid solution 50% to adjust pH-value	Input: approx. 1080g Output: approx. 1000g TSS: approx. 78% pH-value: approx. 3.6

2. Jelly Fruits with Fruit Pulp, e.g. Pâtes de Fruits

For jelly fruits with fruit pulp a dosage of 1.2 - 1.6% Pectin Classic AS 511 is recommended. The jelly fruits have additional to a pleasant firmness an elastic-viscous texture.

Herbstreith & Fox KG	Recipe
<i>Pâtes de Fruits</i>	
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Product Pectin Classic AS 511	
15g Pectin (= 1.5%) 200g Fruit Pulp 480g Sugar 330g Glucose syrup 80% SS, approx. 40 DE Colour, Flavour approx. 8ml Citric acid solution 50% to adjust pH-value	Input: approx. 1030g Output: approx. 1000g TSS: approx. 78% pH-value: approx. 3.6