

# Improvement of starch-stabilised bakeable fruit preparations by combining starch with pectin

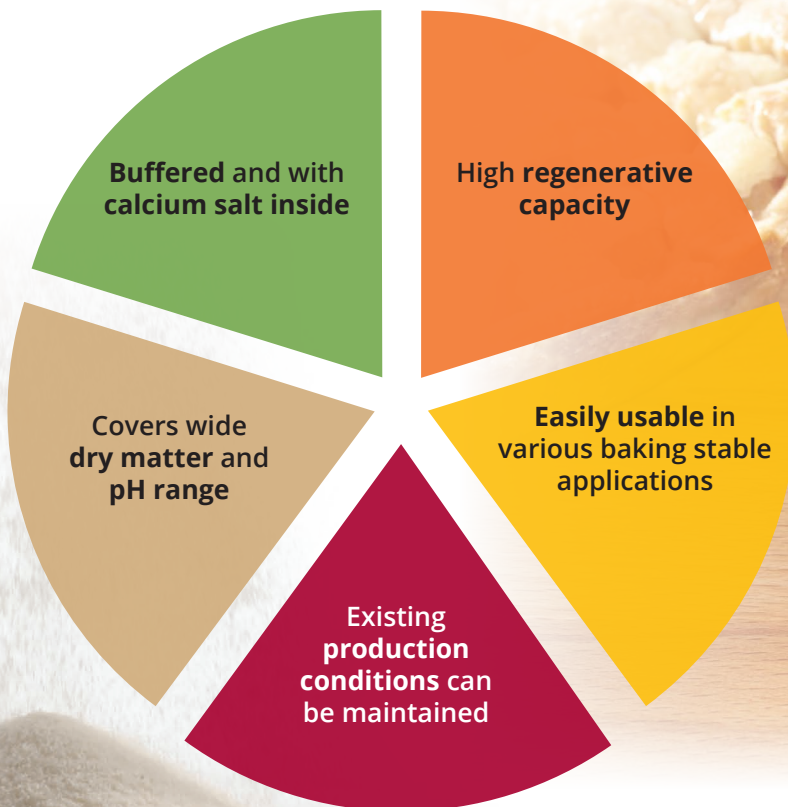
In many bakery fillings and creams, native and modified starches are used for stabilisation. The disadvantages are masked fruit flavour, low gloss and sticky texture. But a combination of the starch with pectin can effectively combine the technological advantages of both stabilisers and generate additional benefit.

## Advantages of the pectin & starch combination

- ✓ Enhanced surface gloss
- ✓ Better flavour release
- ✓ More appealing texture
- ✓ Lower hot viscosity
- ✓ Baking stability comparable to with starch only



## Our recommendation for starch-stabilised baking fillings: Pectin Classic AB 902



Compared to a reference product with 7.0% starch, the use of only 5.0% starch and 0.8% pectin Classic AB 902 meets the familiar requirements for texture and baking properties of products stabilised with starch only.

We are glad to advise you on individual product solutions!

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