

Improving starch-based bake stable fruit fillings with low sugar using H&F Pectin

Bake stable fruit preparations with low sugar are often stabilized using native or modified starches. By replacing some of the starch with H&F Pectin, you can effectively combine the advantages of both stabilizers and generate additional benefits.

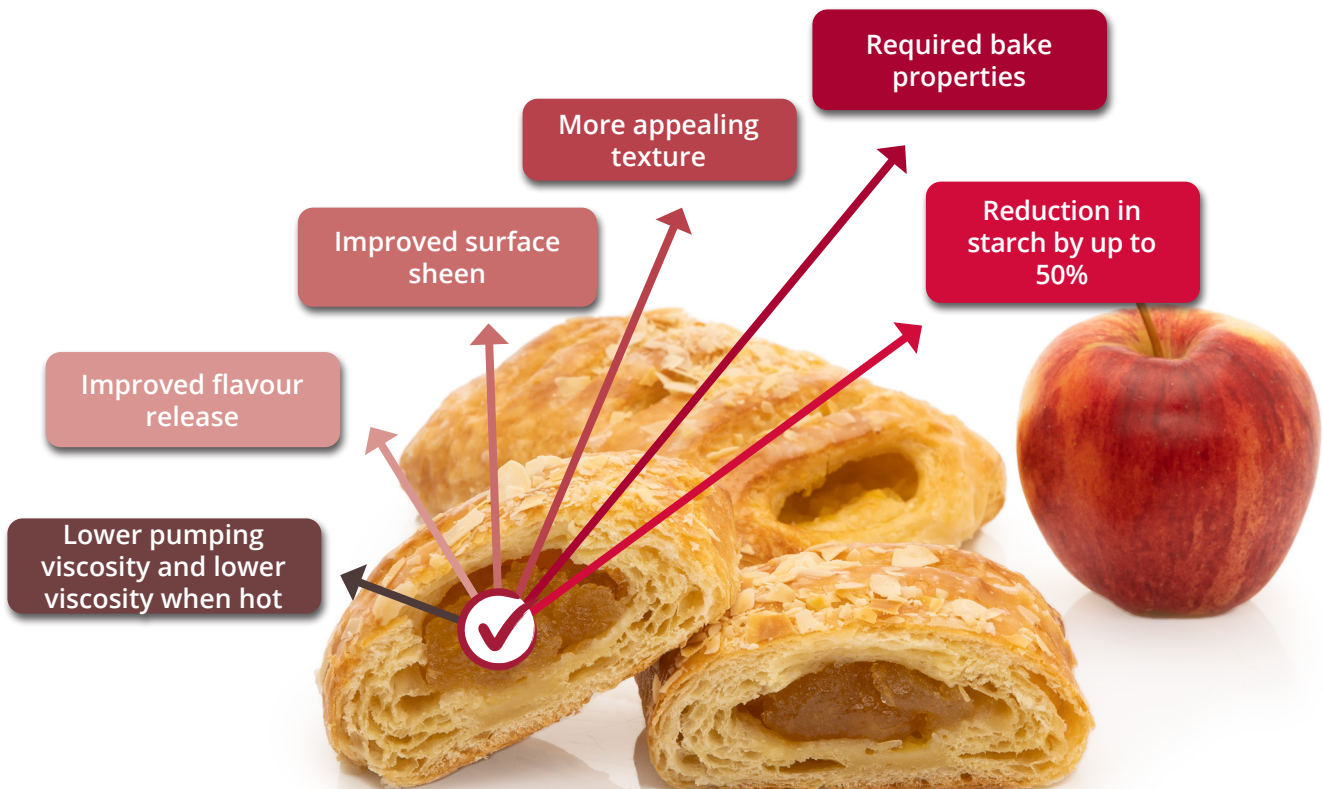
By replacing approx. **2.5 parts modified starch with 1 part Pectin Classic AB 902**, we have not only achieved the required **bake stability** but also

improved the **surface sheen** and **flavour release**. By combining pectin and starch in this way, we succeeded in **reducing** the starch content by up to **50%**!

Pectin Classic AB 902 is a buffered pectin standardised with calcium salt. It covers a wide dry substance and pH range, making it ideal as a **simple, quick alternative** to purely starch-based fillings.

Our recommendation for starch-based bake stable fruit fillings with low sugar:

Pectin Classic AB 902



We would be happy to advise you on individual product solutions!

Contact: solutions@herbstreith-fox.com