

Improved fruit spreads without added sugar by using H&F Pectin

The market for calorie-reduced products is growing continuously. Many consumers are also focusing on calorie-reduced fruit spreads.

Fruit spreads without added sugar are becoming increasingly popular but are also a real challenge for manufacturers. The task is to bind the high amount of liquid while at the same time optimally managing firmness, texture, mouthfeel and flavour release.

With our special pectins, we offer you solutions to reach the optimum:

perfect firmness, low syneresis, a lot of mouthfeel and an intense fruit taste.

The pectins specially developed for low-sugar fruit spreads have a wide working range of approx. 10 – 40 % dry substance content. Furthermore, they are very tolerant and gel reliably, so there's no addition of calcium salt required.

Full flavour release

Low syneresis

Intense fruit taste

Reliable gelation

Full-bodied mouthfeel

No added calcium required



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

Contact: solutions@herbstreith-fox.com

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