

H&F apple and citrus pectin Plant-based alternative to gelatine

H&F Pectins are excellent as a plant-based alternative to gelatine in many applications. This means that foods traditionally made with gelatine can be developed as vegetarian and/or vegan product variants. The demand for plant-based alternatives is becoming increasingly important, for example, in fruit gummies, aspic or dairy desserts.

Besides **texturing** at fruit-typical pH-values, special H&F Pectins can also be used very well for the **stabilization** and **gelation** of low-acid products like chocolate mousse or marshmallows. When tailored to the application, H&F Pectins can provide specific functionalities and textures.

JELLY



ASPIC



CHOCOLATE MOUSSE



MILK DESSERTS



FRUIT GUMMIES



VEGAN MARSHMALLOWS



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

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