Chocolate topping, cream or filling

with H&F Pectin Classic AB 704

H&F Pectin Classic AB 704 is a new developed and innovative apple pectin that is specially designed for preparations with a high pH value. The H&F Pectin is ideal for creamy classics such as chocolate, caramel or vanilla. Thanks to its special properties, it not only ensures optimal texturing, but also reliable baking stability.

H&F Pectin is often associated with fruity, acidic applications. We want you to know: There is another way and it's really good!

Why H&F apple pectin?

- ✓ **Creamy, compact texture** with good cohesion
- ✓ **Low syneresis**
- ✓ **Easy to process**
- ✓ **Reversible** after pumping

Advantages with H&F Pectin

- Versatile in use
- Desired texture can be controlled via dosage
- Baking stability controllable via dosage and separate addition of calcium salt
- For particularly creamy and full-bodied textures
- Ideal for chocolate, caramel & vanilla preparations
- Effective texturing due to specific properties
- Lots of shine, little syneresis, excellent flavor release

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

Contact: solutions@herbstreith-fox.com

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H&F GROUP
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