



## Creating a Recipe

(Note; Always use a scale when creating a recipe.)

When creating a recipe you will need to know your "Total Batch Weight" as well as what type of recipe you want to make, a standard sugar recipe or a low or no sugar recipe.

### Let start with a standard sugar recipe.

The formula or batch weight percentages are:

53% Sugar, 45% Fruit and 2% Pacific Pectin Mix.

To find your batch weight you will want to weigh your fruit then divide ( $\div$ ) it by 45% or 0.45 .

This will give you the total batch weight. You divide by 45% because that is the percentage of fruit needed in a standard sugar recipe. (See formula above.)

Example: 65 oz. of fruit  $\div$  45% = 144 oz. Total batch weight.

We are using 65 oz. of fruit as an example amount. You would weigh your fruit and use that total when doing the math for your recipe.

Once you know your overall batch weight you can easily finish your recipe by following these steps:

Example: 144 oz. is my total batch weight.

$144 \times 53\%$  (Sugar %) = 76 oz. of sugar needed

$144 \times 2\%$  (Pectin %) = 3 oz. of pectin needed

Now you have your recipe:

65 oz. of fruit, 76 oz. of sugar and 3 oz. of Pacific Pectin Mix.

### Now lets create low sugar recipe.

Low sugar recipes are a little different then standard sugar recipes because you can adjust how much sugar you want to use. We recommend not going lower than 30% sugar as this will affect your shelf life. (If you want to use less than 30% sugar, we recommend using our Pacific LM-0 Pectin which is designed for no sugar recipes.)

A good starting formula or batch weight percentages for a low sugar recipe are:

55% Fruit, 42% Sugar and 3% Pacific LM-3 Pectin

Using those percentages, you will find the total batch weight by dividing ( $\div$ ) 65 oz. of fruit by 55% or 0.55 .

Example: 65 oz. of fruit  $\div$  55% = 118 oz. Total batch weight.

We are using the same 65 oz. of fruit as an example. You will need to weigh your fruit and use that total when doing the math for your recipe.

Now you can do the math to get the rest of your recipe:

Example; 118 oz. is my total batch weight.

$118 \text{ oz.} \times 42\%$  (Sugar %) = 49 oz. sugar

$118 \text{ oz.} \times 3\%$  (Pectin %) = 4 oz. pectin needed

Your recipe is:

65 oz. fruit, 49 oz. sugar and 4 oz. of Pacific LM-3 Pectin.

We hope this information is helpful.

If you have questions, feel free to call us anytime! 1-877-886-5151