



Pacific Syrup Pectin

Usage:

For syrups that are between 55 and 65 brix (percent sugar) use 2% pectin/sugar mixture based on total batch weight. Use 3% for syrups below 55 brix. You can always use more or less pectin based on desired thickness.

The above mentioned amounts are a general starting point.

Instructions:

Mix pectin at a 2 to 1 ratio with sugar to ensure proper dispersion. (2 sugar to 1 pectin). Bring fruit or juice to about 140 degrees and add pectin/sugar mix. Bring to boil and add any other sugar remaining in your recipe. Bring back to boil for a minimum of one minute. Skim and pour.

Recipe Tips:

A general formula to maintain a 55 to 65 brix recipe would be 50% fruit, 48% sugar, 2% pectin/sugar mixture (based on batch weight). Add lemon juice or citric acid to taste.

For more information or technical assistance feel free to visit our website at www.pacificpectin.com, or call our office at 559.683.0303.