



CREATING A RECIPE

Using Pacific Pectin Mix or Pacific LM-3 Pectin

(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, for example; a standard sugar recipe or a low sugar recipe.

Let's start with a standard sugar recipe using Pacific Pectin Mix;

The formula or batch weight percentages are:

53% Sugar, 45% Fruit, 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. 144 oz. is your 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. total batch weight.

144 x 53% (Sugar %) = 76 oz. of sugar needed

144 x 2% (Pectin %) = 3 oz. of Pacific Pectin Mix needed

Now you have your recipe:

76 oz. of Sugar, 65 oz. of Fruit and 3 oz. of Pacific Pectin Mix.

Now let's create a low sugar recipe using Pacific LM-3 Pectin;

Low sugar recipes are different than 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 the shelf life of your product. (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 or 1/3 less sugar recipe is:

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 oz. x 42% (Sugar %) = 49 oz. sugar needed

118 oz. x 3% (Pectin %) = 4 oz. Pacific LM-3 Pectin needed

Your recipe is: 65 oz. fruit, 49 oz. sugar and 4 oz. Pacific LM-3 Pectin

We hope this information is helpful. If you have questions, feel free to call us anytime at 1-877-886-5151 or email at support@pacificpectin.com.