

PACIFIC HM-100 PECTIN INFORMATION

Use for slab jellies

Usage: 2 - 5% of total batch weight.

A typical batch starting point is:

59.6% Sugar • 24% Water • 12% Corn Syrup • 4% Pacific HM-100 Pectin •
.4% Citric Acid
(Sugar for coating)

Finished Brix 78 to 84

Procedure:

1. Mix citric acid with equal parts water from recipe and set aside.
2. Dry mix 1 part pectin with 2 parts sugar from recipe, and set aside.
3. Pre-heat corn syrup to 140°F.
4. Bring remaining water to a boil then slowly add pectin sugar mixture while stirring. Boil for 1 minute.
5. Once pectin sugar mixture is dissolved, gradually add corn syrup and sugar.
6. Add flavor and coloring if used.
7. Cook to between 78 - 84 Brix. (Higher Brix = firmer gel)
8. Add citric acid solution just before you're ready to pour on slab.
9. Pour quickly onto slab.
10. Once cool cut candies and roll or sprinkle with sugar to prevent sticking.

