



## PACIFIC LIQUID PECTIN DRY MIX INFORMATION:

### Reconstitution instruction:

To make 6 fl. oz. of liquid pectin use: \* .5 oz. Liquid Pectin Dry Mix pectin and 5.5 fl. oz. of water.

To make 18 fl. oz. of liquid pectin use: \* 1.5 oz. Liquid Pectin Dry Mix pectin and 16.5 fl. oz. water.

1. Heat water to 180-190°F and put in a blender.
2. Add Liquid Pectin Dry Mix pectin to swirling hot water and blend for 1 minute.
3. Wait 30 seconds then blend for another 30 seconds.

*(Reconstituted pectin can be refrigerated and should be used within 24 hours)*

Usage: 9% of total batch weight.

A typical batch starting point is:

55% Sugar • 36% Fruit • 9% Liquid Pectin Dry Mix *reconstituted*

Cook to 65 Brix

Ideal pH for this product is 3.2 at 65 Brix.

### Procedure:

1. Combine your prepared fruit, juice and sugar in a pot.
2. On high heat, bring fruit mixture to a full rolling boil that cannot be stirred down.  
Stir frequently.
3. Add reconstituted liquid pectin.
4. Continue hard boil for 1 minute stirring constantly.
5. Remove from heat and ladle quickly into jars and seal.
6. Invert jars for 3 minutes then turn jars upright and let cool.

*\*Note: (.5 oz. (weight) = 1 Tbsp. + 1 tsp.      1.5 oz. = 4 Tbsp.)*

