

## PACIFIC LM-3 PECTIN INFORMATION

Usage: 3-5% of total batch weight.

A typical batch starting point is:

42% Sugar • 55% Fruit • 3% Pacific LM-3 Pectin

Our LM-3 pectin is designed for low sugar applications ranging from 30 to 55 Brix (sugar content). LM-3 can be used as a direct substitute for any pectin used in a 1/3 less sugar recipe. LM-3 usage amount is typically 3% of batch weight however you can increase the amount for a firmer set or when less sugar is used.

Ideal pH range for this product is 2.9 to 3.5

### Procedure:

*(Make sure all jars and lids are clean before starting.)*

1. Heat fruit, juice etc. to 140°F.
2. Add pectin (and defoamer if needed).
3. Bring fruit and pectin mixture to a boil and boil for 1 minute.
4. Add half of required sugar.
5. Bring back to a boil then add remaining sugar.
6. Bring back to a boil that can't be stirred down and boil for 1 minute.
7. Shut down and ladle quickly into jars.
8. Invert jars for 3 minutes then turn jars upright and let cool. This step will eliminate the need for a hot water bath.