



How to Use Pacific LM3 and LMO Pectin for Low Sugar Applications

LM3

Our LM-3 pectin is designed for use in low sugar applications ranging from 30 to 55 brix (sugar content). This gives you a general starting point of **55% fruit 42% sugar 3% LM-3 pectin** for most recipes (Percentages based on total batch weight). LM-3 would be classified as a 1/3 less sugar product and can also be used as a direct substitute for any recipe that calls for 1/3 less sugar Pectin. 1/3 cup LM-3 is comparable to one box (2oz) of most available store bought low-sugar pectin.

Ideal pH range for this pectin is 2.9 to 3.5 and determined mostly by taste. The amount of LM-3 to use would be a minimum of 3% of your total batch weight, and can be used in larger amounts for a firmer set when desired.

LM-O

Our LM-O pectin is designed for use in products with an end brix of less than 30. This would include products for diabetic and low carb applications as well as when artificial sweeteners are used as the sole sweetening agent. For most recipes, a general starting point of **95% fruit/concentrated sweetener and 5% LM-O pectin** would be recommended. LM-O pectin incorporates preservatives to inhibit mold and bacteria growth once the product is opened and in the refrigerator. The preservatives are necessary to make up for the low amount of sugar, which is a natural preservative.

LM-O can be used as a direct substitute for any low or no sugar pectin that is available. The ideal pH range is between 2.9 and 3.5. The amount of LM-O to use would be a minimum of 5% of your total batch weight, but more can be used if a firmer set is desired.

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