



## **Pacific Pectin Mix Information:**

A typical batch weight formula for a standard sugar recipe using Pacific Pectin Mix is:

53% Sugar

45% Fruit

2% Pacific Pectin Mix

Cook to 65 Brix or 219 degrees at sea level.

### **Procedure:**

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

1. Start heating all fruit, juice etc.
2. Add pectin and defoamer,(if using defoamer)
3. Bring fruit and pectin mixture to a boil and add half of required sugar.
4. Bring back to a boil then add remaining sugar.
5. Bring back to a boil that can't be stirred down.
6. When temp or Brix is reached, ladle quickly into jars and seal.
7. Invert jars for 3 minutes then turn jars upright and let cool.

Note: A level 1/3 cup of Pacific Pectin Mix is comparable to a 1.75 oz. box of store bought dry pectin.

For more information or technical assistance, feel free to visit our website at [www.pacificpectin.com](http://www.pacificpectin.com),  
or call our office at 877-886-5151