



## PACIFIC LM-O PECTIN INFORMATION

Usage: 5% of total batch weight.

A typical batch starting point is:

95% Fruit • 5% Pacific LM-O Pectin • Sugar or Artificial Sweetener if desired

*(Deduct Sweetener weight from Fruit %)*

Our LM-O pectin is designed for low or no sugar applications with an end Brix of less than 30. This includes diabetic and low carb applications.

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 a boil (212°F.)
2. Add pectin (and defoamer if needed).
3. Bring fruit and pectin mixture to a boil and boil for 1 minute.
4. Add sweetener (if using any).
5. Bring back to a boil that can't be stirred down and boil for 1 minute.
6. Shut down and ladle quickly into jars.
7. Invert jars for 3 minutes then turn jars upright and let cool. This step will eliminate the need for a hot water bath.