



## PACIFIC SYRUP PECTIN INFORMATION

Usage: 1% of total batch weight as a starting point.

A typical batch starting point is:

50% Sugar • 49% Fruit • 1% Pacific Syrup Pectin

Ideal pH for this product is 3.0-3.3

### Procedure:

*(Make sure all bottles and caps are clean before starting.)*

1. Dry mix pectin with 2 parts sugar from recipe. Set aside.
2. Heat fruit to a boil (212°F.)
3. Add pectin sugar mixture.
4. Bring fruit and pectin mixture to a boil and boil for 1 minute.
5. Add half of remaining sugar.
6. Bring back to a boil then add the rest of your sugar.
7. Bring back to a boil and boil for 1 minute.
8. Skim and fill bottles.
9. Invert bottles for 3 minutes then turn bottles upright and let cool. This step will eliminate the need for a hot water bath.