

Baked Products

1. Baking stable Fruit Preparations

Type of Pectin	DE°	DA°	Standardization with Neutral Sugars + Composition	Characteristics + Properties	Main Area of Application
Classic AB 701	36 - 44 %	-	const. calcium sensitivity E 440	Apple Pectin, very high baking stability when combined with sep. addition of Ca, high calcium sensitivity, short, dry consistency	• baking stable fruit preparations (SS 40 - 72 %, pH 3.2 - 3.8)
Classic AB 702	32 - 38 %	-	const. calcium sensitivity const. breaking strength E 440	Apple Pectin, high baking stability, pasty, smooth consistency	• baking stable fruit preparations (SS 50 - 72 %, pH 3.0 - 3.4)
Classic AB 802	38 - 44 %	-	const. calcium sensitivity const. breaking strength const. baking stability E 440, E 341, E 450	Apple Pectin, const. breaking strength, smooth, pasty consistency, medium baking stability	• baking stable fruit preparations (SS 40 - 72 %, pH 3.0 - 3.8)
Classic AB 901	38 - 44 %	-	const. calcium sensitivity const. breaking strength E 440	Apple Pectin, very high baking stability when combined with sep. addition of Ca, pasty, smooth consistency	• baking stable fruit preparations (SS 40 - 72 %, pH 3.0 - 3.8)
Classic AB 902	38 - 44 %	-	const. calcium sensitivity const. gelling behaviour E 440, E 341	Apple Pectin, baking stable, pasty, pumpable consistency	• baking stable fruit preparations (SS 50 - 72 %, pH 2.8 - 3.8)
Classic AB 903	38 - 44 %	-	const. calcium sensitivity const. breaking strength E 440, E 331, E 341	Apple Pectin, baking stable, pasty, smooth, pumpable consistency	• baking stable fruit preparations (SS 50 - 72 %, pH 2.8 - 3.8)

2. Fruit Fillings

Classic AB 902	38 - 44 %	-	const. calcium sensitivity const. breaking strength E 440, E 341	Apple Pectin, injectable fruit fillings, pumpable, reversible	• fruit fillings for baked products (SS 40 - 72 %, pH 3.0 - 3.8)
Classic AB 903	38 - 44 %	-	const. calcium sensitivity const. breaking strength E 440, E 331, E 341	Apple Pectin, injectable fruit fillings, pumpable, reversible, smooth structure	• fruit fillings for baked products (SS 40 - 72 %, pH 3.0 - 3.8)

3. Cake Glazings (Nappage)

Amid AB 015-A	28-34 %	16-22 %	const. calcium sensitivity const. breaking strength E 440, E 340, E 452, E 341	amidated Apple Pectin, for dilution with 5-20 % of water	<ul style="list-style-type: none">cake glazings, nappage traditional style (SS 62-67%, pH 3.2-3.8)
Amid AB 015-B	28-34 %	16-22 %	const. calcium sensitivity const. breaking strength E 440, E 340, E 341	amidated Apple Pectin, for dilution with up to 50% of water or "Ready to use"	<ul style="list-style-type: none">nappage, (SS 62-67%, pH 3.2-3.8)ready to use spray nappage (SS approx. 44%, pH 3.3-3.5)
Amid AB 015-E	28-34 %	16-22 %	const. calcium sensitivity const. breaking strength E 440, E 451, E 341, E 452	amidated Apple Pectin, for dilution with 15-20% of water	<ul style="list-style-type: none">cake glazings, nappages traditional style (SS 62-67%, pH 3.2-3.8)

DE° = degree of esterification / DA° = degree of amidation