

Confectionery Articles

Fruit Jellies, Jelly Fillings, Domino Ginger Bread Jellies

Type of Pectin	DE°	DA°	Standardization with Neutral Sugars + Composition	Characteristics + Properties	Main Area of Application
Classic AS 501	56 - 60 %	-	150° +/- 5° USA-Sag const. breaking strength E 440	Apple Pectin, slow set , as a rule addition of buffer salts required	• fruit jellies, jelly fillings, domino ginger bread jellies (SS 68 - 80 %, pH 2.8 - 3.4)
Classic AS 502	56 - 60 %	-	const. gelling strength const. setting time E 440, E 331	Apple Pectin, slow set	• fruit jellies, jelly fillings, domino ginger bread jellies (SS 68 - 80 %, pH 2.8 - 3.4)
Classic AS 507	58 - 65 %	-	const. gelling strength const. setting time E 440, E 337, E 452	Apple Pectin, medium rapid set , short, elastic texture	• fruit jellies, jelly fillings, domino ginger bread jellies (SS 68 - 80 %, pH 2.8 - 3.4)
Classic AS 509	56 - 62 %	-	const. gelling strength const. setting time E 440, E 337, E 331	Apple Pectin, extra slow set	• fruit jellies, jelly fillings, domino ginger bread jellies (SS 68 - 80 %, pH 2.8 - 3.4)
Classic AS 511	58 - 65 %	-	const. gelling strength const. setting time E 440, E 337	Apple Pectin, slow set , brilliant, elastic texture	• fruit jellies, jelly fillings (SS 68 - 80 %, pH 3.2 - 3.7)
Classic CS 501	58 - 62 %	-	150° +/- 5° USA-Sag const. breaking strength E 440	Citrus Pectin, slow set , as a rule addition of buffer salts required	• fruit jellies, jelly fillings, (SS 68 - 80 %, pH 3.0 - 3.6)
Classic CS 502	58 - 65 %	-	const. gelling strength const. setting time E 440, E 337, E 452	Citrus Pectin, medium rapid set	• fruit jellies, jelly fillings, (SS 68 - 80 %, pH 3.0 - 3.6)
Instant AS 501	56 - 62 %	-	const. breaking strength acc. to mod. method E 440	instantized Apple Pectin, slow set , as a rule addition of buffer salts required	• fruit jellies, jelly fillings, domino ginger bread jellies (SS 68 - 80 %, pH 2.8 - 3.4)