

Gelling sugar

3:1

Our gelling sugar 3:1 for the perfect fruit spread. The reduced ratio of sugar to fruit makes it ideal for both particularly fruity and sugar-reduced fruit spreads.

Dosage: 500g of gelling sugar for 1.5kg of fruit or 1.2l of fruit juice

Application:

1. Spread: Wash fruits, stone if necessary, puree and then mix with the jam sugar. Jelly: Mix cold, unsweetened fruit juice with jelling sugar.
2. Bring to a boil in a saucepan and continue to boil for 4 min. while stirring until bubbling.
3. Carry out a jelly test.
4. Then fill to the brim in boiled jars and seal tightly.

Tip: With our citric acid #110, particularly sweet jams are rounded off with a slight acidity and thus have a longer shelf life.

Content: 500g

Ingredients: Beet sugar*, pectin.

*from organic cultivation

Average nutritional values	per 100 g
Calorific value	1665 kJ (392kcal)
Fat	< 0,5 g
-of which saturated fatty acids	< 0,1 g
Carbohydrates	97 g
-of which sugar	97 g
Dietary fiber	2,4 g
Protein	< 0,5 g
Salt	0,10 g



Sensory & Quality Parameters

Allergens: None

Enthaltene Rohstoffe

Empfohlene Gebindegrößen