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Application	Main Function of Pectin	Use Level %	Additional Advantages	Suitable CEAMSA Products	Application guideline Nº
High Sugar Jams and Jellies Confectionery	· **Gelling** · **Thickening** · **Syneresis control** · **Mouthfeel**		**- Improved organoleptical quality.** **- Good flavour release.** **- Extended shelf life**		
High sugar Jam with Ceampectin 150 SAG. Open pan cooking	Textur control The selection of the specific pectin type is depending of filling temperature	0,3 - 0,4	Ceampectin 85º C RS-4710 Ceampectin 70º C MRS-4610 Ceampectin 65º C SS-4510	**Ceampectin 150 grade USA-SAG**	**3401**
High sugar Jam with Ceampectin 150 SAG. Vacuum cooking	Textur control The selection of the specific pectin type is depending of filling temperature	0,3 - 0,4	Ceampectin 85º C RS-4710 Ceampectin 70º C MRS-4610 Ceampectin 65º C SS-4510	**Ceampectin 150 grade USA-SAG**	**3402**
High sugar Jelly with Ceampectin SS-4510	Texture control	0,40	Gelling at 65º C Allow air bubbles to escape	**Ceampectin SS-4510**	**3403**
Confectionery candies with Ceampectin ESS 110 SAG, Buffered	Texture control	1,50	Nice delicate texture Good flavour release	**Ceampectin 110º USA-SAG type ESS Buffered / confectionery**	**3404**
Confectionery candies with Ceampectin ESS 150 SAG	Texture control	1,50	Nice delicate texture Good flavour release	**Ceampectin 150º USA-SAG type ESS confectionery**	**3405**