



**CEAMPECTIN®**  
*Pectin*



- Confectionery -

## FRUIT PIECES

**CEAMPECTIN®**  
for fruity and no  
added sugar solutions

CEAMPECTIN allows the production of natural and healthy pieces based on real fruit as it controls the moisture content. Fruit pieces can be manufactured to be consumed as a snack or to be incorporated to pastries, breads, cereals bars or chocolates. CEAMSA product ensures a perfect fruit flavor release and the suitable texture that allows creating pieces with different shapes.



**Pectin**

Ceampectin ESS 49080

## BENEFITS



- ① All vegetable gelatin free fruit snack.
- ② Faster process due to its fast gelation.
- ③ Heat stability.
- ④ Good flavor release that enhances the mouthfeel of the fruit.
- ⑤ Texture suitable to eat as a snack, or to use it as fruit incrustations in bakery or chocolate products.
- ⑥ Enhanced color and shininess.



## BASIC RECIPE FRUIT PIECES

### INGREDIENTS %

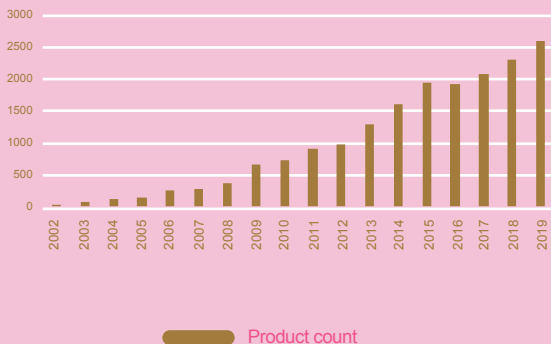
Fruit juice .....	30.00
<b>Ceampectin ESS 49080</b> .....	1.70
Fruit puré concentrate .....	87.00
Citric acid , H <sub>2</sub> O 50% (W/v solution) .....	0.50
Flavour and colour .....	Opcional

### NUTRITIONAL VALUES

COMPONENTS	VALUES
Fat.....	0.70%
Carbohydrates .....	60.80%
Dry matter .....	70.28%
Total Kcal/kj .....	285 / 1209

## CEAMPECTIN FRUIT PIECES

**NATURAL AND NO  
ADDED SUGAR.  
CONFECTIONERY  
LAUNCHES EVOLUTION.**



\*Source: Innova



CEAMSA - Application Guide Lines

AGL n° 3120 All natural fruit pieces with Ceampectin ESS 49080