



CEAMPECTIN®
Pectin



- Fruit processing -

HIGH SUGAR JAM

CEAMPECTIN® 4500-4700
for different
filling temperatures

CEAMSA products for High Sugar Jams allow to achieve excellent final texture at different filling temperatures. Pre-gelling and fruit separation can be avoided due to the versatility offered by **CEAMPECTIN 4500-4700** range, whose products are adapted to different manufacturing requirements.



Pectin

Ceampectin RS 4710
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Ceampectin MRS 4610
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Ceampectin SS 4510

BENEFITS



- ⦿ Wide range of filling temperatures.
- ⦿ Good final texture.
- ⦿ Excellent flavour release.
- ⦿ Syneresis control.
- ⦿ Adaptation to each manufacturer requirements.



BASIC RECIPE HIGH SUGAR JAMS

INGREDIENTS %

Ceampectin	0.40
Fruit	45.00
Sugar	60.00
Citric acid, H ₂ O 50% (W/v solution)	0.30
Flavour and colour	<i>Optional</i>
Water	<i>Up to 100%</i>

NUTRITIONAL VALUES

COMPONENTS	VALUES
Fat	0.45%
Carbohydrates	71.00%
Dry matter	71.91%
Total Kcal / KJ	290 / 1231

CEAMPECTIN HIGH SUGAR JAMS

KEY POINTS:

65% Soluble Solids (SS)

Final pH: 3.0-3.3

CEAMSA PRODUCT	PROPERTIES
RS 4710	SAG=150 Filling temperature: 85° C
MRS 4610	SAG=150 Filling temperature: 70° C
SS 4510	SAG=150 Filling temperature: 65° C



CEAMSA - Application Guidelines

AGL n° 3401 High Sugar Jam with open Pan Cooking