



CEAMPECTIN[®]
Pectin

CEAMGEL[®]
Carrageenan



- Fruit processing -

LOW SUGAR JAMS

**CEAMPECTIN[®] LMA
& CEAMGEL[®] FJ**
for creamy and spreadable
low sugar jams

CEAMSA products for Low Sugar Jams provide a stable, spreadable and smooth texture in the final product. Brightness and enhanced flavour release are ensured with our **CEAMPECTIN LMA** range, allowing natural labelling. **CEAMGEL FJ 91-470** has been developed as a versatile and cost effective product, providing same performance in a wide range of brix and types of fruit.



Carrageenan

Ceamgel FJ 91-470



Pectin

Ceampectin LMA 6210
&
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&
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BENEFITS



- ⦿ Stable final texture.
- ⦿ Good consistency.
- ⦿ Syneresis control.
- ⦿ Spreadable and pumpable texture.
- ⦿ Natural flavour release.
- ⦿ Acid resistance.
- ⦿ Cost effectiveness.
- ⦿ Versatility at different soluble solids systems and types of fruits.



PRODUCT	% BRIX
Ceampectin LMA 6210	50° - 65°
Ceampectin LMA 6310	30° - 50°
Ceampectin LMA 6410	20° - 30°



BASIC RECIPE LOW SUGAR JAMS

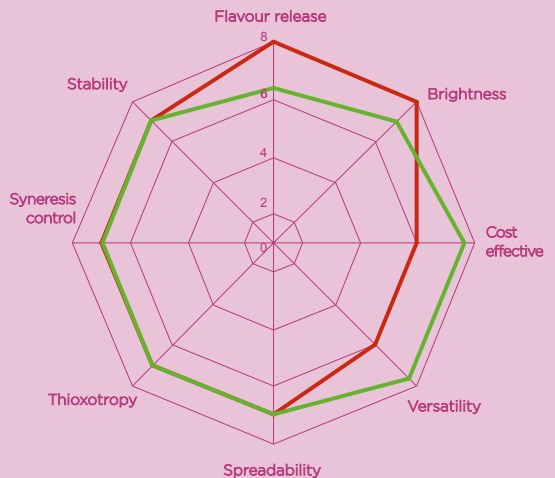
INGREDIENTS	CEAMPECTIN LMA	CEAMGEL FJ 91-470
CEAMSA product	0.6	0.6
Fruit	45.0	45.0
Sugar	25.0-55.0	10.0-80.0
Citric acid, 50% sol. w/v	0.7	0.8
Sodium benzoate, 20% sol. w/v	0.3	0.3
Potassium sorbate, 20% sol. w/v	0.2	0.2
Colour and flavours	<i>Optional</i>	<i>Optional</i>
Water	<i>Up to 100%</i>	<i>Up to 100%</i>

NUTRITIONAL VALUES

COMPONENTS	CEAMPECTIN LMA	CEAMGEL FJ 91-470
Fat	0.45	0.45
Carbohydrates	36.5 - 66.5	21.6 - 91.6
Dry matter	37.4 - 67.4	22.5 - 92.5
Total Kcal / KJ	152/645 272/1156	92/392 372/1582

SENSORY ANALYSIS

— Ceampectin LMA
— Ceamgel FJ 91-470



CEAMSA - Application Guidelines

AGL n° 3434 - 3435 Low Sugar jams with Ceamgel FJ 91- 470

AGL n° 3607 - 3610 - 4009 Low Sugar Jams with Ceampectin LMA range