

# Baked Products

## 1. Baking stable Fruit Preparations

Type of Pectin	DE°	DA°	Standardization with Neutral Sugars + Composition	Characteristics + Properties	Main Area of Application
Classic AB 701	36 - 44 %	-	const. calcium sensitivity E 440	Apple Pectin, <b>very high baking stability</b> when combined with sep. addition of Ca, <b>high calcium sensitivity,</b> <b>short, dry consistency</b>	• baking stable fruit preparations (SS 40 - 72 %, pH 3.2 - 3.8)
Classic AB 702	32 - 38 %	-	const. calcium sensitivity const. breaking strength E 440	Apple Pectin, <b>high baking stability,</b> <b>pasty, smooth consistency</b>	• baking stable fruit preparations (SS 50 - 72 %, pH 3.0 - 3.4)
Classic AB 802	38 - 44 %	-	const. calcium sensitivity const. breaking strength const. baking stability E 440, E 341, E 450	Apple Pectin, const. breaking strength, <b>smooth, pasty consistency,</b> <b>medium baking stability</b>	• baking stable fruit preparations (SS 40 - 72 %, pH 3.0 - 3.8)
Classic AB 901	38 - 44 %	-	const. calcium sensitivity const. breaking strength E 440	Apple Pectin, <b>very high baking stability</b> when combined with sep. addition of Ca, <b>pasty, smooth consistency</b>	• baking stable fruit preparations (SS 40 - 72 %, pH 3.0 - 3.8)
Classic AB 902	38 - 44 %	-	const. calcium sensitivity const. gelling behaviour E 440, E 341	Apple Pectin, baking stable, <b>pasty,</b> <b>pumpable consistency</b>	• baking stable fruit preparations (SS 50 - 72 %, pH 2.8 - 3.8)
Classic AB 903	38 - 44 %	-	const. calcium sensitivity const. breaking strength E 440, E 331, E 341	Apple Pectin, baking stable, <b>pasty, smooth,</b> <b>pumpable consistency</b>	• baking stable fruit preparations (SS 50 - 72 %, pH 2.8 - 3.8)

## 2. Fruit Fillings

Classic AB 902	38 - 44 %	-	const. calcium sensitivity const. breaking strength E 440, E 341	Apple Pectin, <b>injectable fruit fillings,</b> <b>pumpable, reversible</b>	• fruit fillings for baked products (SS 40 - 72 %, pH 3.0 - 3.8)
Classic AB 903	38 - 44 %	-	const. calcium sensitivity const. breaking strength E 440, E 331, E 341	Apple Pectin, <b>injectable fruit fillings,</b> <b>pumpable, reversible,</b> <b>smooth structure</b>	• fruit fillings for baked products (SS 40 - 72 %, pH 3.0 - 3.8)

### 3. Cake Glazings (Nappage)

<b>Amid AB 015-A</b>	28-34 %	16-22 %	const. calcium sensitivity const. breaking strength E 440, E 340, E 452, E 341	amidated Apple Pectin, for dilution with 5-20 % of water	<ul style="list-style-type: none"><li>cake glazings, nappage traditional style (SS 62-67%, pH 3.2-3.8)</li></ul>
<b>Amid AB 015-B</b>	28-34 %	16-22 %	const. calcium sensitivity const. breaking strength E 440, E 340, E 341	amidated Apple Pectin, for dilution with up to 50% of water or <b>"Ready to use"</b>	<ul style="list-style-type: none"><li>nappage, (SS 62-67%, pH 3.2-3.8)</li><li>ready to use spray nappage (SS approx. 44%, pH 3.3-3.5)</li></ul>
<b>Amid AB 015-E</b>	28-34 %	16-22 %	const. calcium sensitivity const. breaking strength E 440, E 451, E 341, E 452	amidated Apple Pectin, for dilution with 15-20% of water	<ul style="list-style-type: none"><li>cake glazings, nappages traditional style (SS 62-67%, pH 3.2-3.8)</li></ul>

DE° = degree of esterification / DA° = degree of amidation