

# Confectionery Articles

## Fruit Jellies, Jelly Fillings, Domino Ginger Bread Jellies

| Type of Pectin | DE°       | DA° | Standardization with Neutral Sugars + Composition               | Characteristics + Properties  | Main Area of Application  |
|----------------|-----------|-----|---|---|---|
| Classic AS 501 | 56 - 60 % | -   | 150° +/- 5° USA-Sag const. breaking strength E 440              | Apple Pectin, <b>slow set</b> , as a rule addition of buffer salts required             | • fruit jellies, jelly fillings, domino ginger bread jellies (SS 68 - 80 %, pH 2.8 - 3.4) |
| Classic AS 502 | 56 - 60 % | -   | const. gelling strength const. setting time E 440, E 331        | Apple Pectin, <b>slow set</b>   | • fruit jellies, jelly fillings, domino ginger bread jellies (SS 68 - 80 %, pH 2.8 - 3.4) |
| Classic AS 507 | 58 - 65 % | -   | const. gelling strength const. setting time E 440, E 337, E 452 | Apple Pectin, <b>medium rapid set</b> , <b>short, elastic texture</b>                   | • fruit jellies, jelly fillings, domino ginger bread jellies (SS 68 - 80 %, pH 2.8 - 3.4) |
| Classic AS 509 | 56 - 62 % | -   | const. gelling strength const. setting time E 440, E 337, E 331 | Apple Pectin, <b>extra slow set</b>   | • fruit jellies, jelly fillings, domino ginger bread jellies (SS 68 - 80 %, pH 2.8 - 3.4) |
| Classic AS 511 | 58 - 65 % | -   | const. gelling strength const. setting time E 440, E 337        | Apple Pectin, <b>slow set</b> , <b>brilliant, elastic texture</b>                       | • fruit jellies, jelly fillings (SS 68 - 80 %, pH 3.2 - 3.7)                              |
| Classic CS 501 | 58 - 62 % | -   | 150° +/- 5° USA-Sag const. breaking strength E 440              | Citrus Pectin, <b>slow set</b> , as a rule addition of buffer salts required            | • fruit jellies, jelly fillings, (SS 68 - 80 %, pH 3.0 - 3.6)                             |
| Classic CS 502 | 58 - 65 % | -   | const. gelling strength const. setting time E 440, E 337, E 452 | Citrus Pectin, <b>medium rapid set</b>  | • fruit jellies, jelly fillings, (SS 68 - 80 %, pH 3.0 - 3.6)                             |
| Instant AS 501 | 56 - 62 % | -   | const. breaking strength acc. to mod. method E 440              | instantized Apple Pectin, <b>slow set</b> , as a rule addition of buffer salts required | • fruit jellies, jelly fillings, domino ginger bread jellies (SS 68 - 80 %, pH 2.8 - 3.4) |