

FRUIT PECTIN NH

Amidated low methoxyl (LMA) pectin
Gelling powder for pastry glaze and coating



Measure: 5-10g/kg (soft nappages)
15-20g/kg (hard nappages / custards)

Code	Weight	u/box
48667	500 g/ 1.1 lbs	6 u

RECOMMENDED USAGE

Fruit Pectin NH is a thickener and/or gelling agent specially indicated for making glossy gels. With fruit purée, use 0.5-2 % depending on the formulation and the texture required. For use in neutral acidic or fruit-based glazing, thermoreversible low sugar jellies, and custards. Thermoreversible between 104°F (40°C) and 140°F (60°C).

HOW TO USE

Mix with the sugar, bring to a boil and add the acid.

APPLICATION

Suitable pH : between 3.5 and 3.7.
Slow gelling, final effect in 24 hours.



PRODUCT ADVANTAGES

- Freezable and can be reshaped when heated.



Fruit Pectin NH is very versatile. It allows us to make glazes and acid glosses such as fruits. It is thermo-reversible and freezable.

PLANT-BASED GELLING AGENTS

VALRHONA
SELECTION

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