

# YELLOW PECTIN

High methoxyl pectin (HM)  
Use in Gels and Glazes



Measure: 8-15g/kg (for jams and toppings)  
15-25g/kg (for pastes).

Code	Weight	u/box
48654	500 g/ 1.1 lbs	6 u

## RECOMMENDED USAGE

This pectin has a low setting temperature giving it a significant advantage in the handling and production of confectionery products (A low setting temperature is best for fruit applications to preserve flavor). Yellow pectin is ideal for gelling sweet and acidic products: TSS > 55 %, thermo-irreversible. Use in gummy candies, pâte de fruit and bakery fillings.

## HOW TO USE

Mix the pectin with sugar. Add the mixture to the purée, stirring vigorously. Bring to a boil and add the acid. For optimal use, mix with a liquid with a pH below 7 while heating and stirring briskly.



## PRODUCT ADVANTAGES

- Natural origin - made from citrus peel
- Suitable for use with all aqueous liquids
- Can be used to make firm, rigid gels (like pastes, jellies, or jams)
- Can also create firm, springy gels like toppings

**Tip:** Gelling occurs by adding acid in solution as the final stage after cooking.



*Yellow Pectin is a slow, thermo-irreversible gelling pectin. It gels in media with high brix and low pH. Ideal for gelling fruits in molds.*

PLANT-BASED GELLING AGENTS

VALRHONA  
SELECTION

222 Water Street, Brooklyn NY 11201 • Tel.: 718.522.7001