



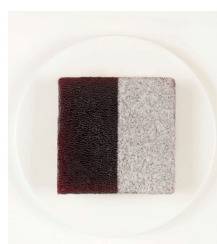
**Bergeron Apricot**  
BRIX : 21,5  
ADDED SUGAR : 10%

Apricot puree	1000g
Sugar (1)	100g
Yellow pectin (E440)	20g
Sugar (2)	754g
Glucose syrup	100g
Citric acid (E330)	26g
Total weight	2000g
Fruit required	45%
Puree	50%
TDE required	74/75%



**Banana**  
BRIX : 27  
ADDED SUGAR : 10%

Banana puree	1000g
Sugar (1)	120g
Yellow pectin (E440)	24g
Sugar (2)	720g
Glucose syrup	100g
Citric acid (E330)	36g
Total weight	2000g
Fruit required	45%
Puree	50%
TDE required	74/75%



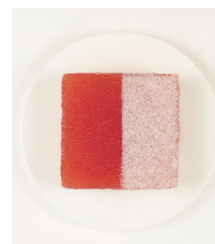
**Blackberry**  
BRIX : 20  
ADDED SUGAR : 10%

Blackberry puree	1000g
Sugar (1)	80g
Yellow pectin (E440)	16g
Sugar (2)	778g
Glucose syrup	100g
Citric acid (E330)	26g
Total weight	2000g
Fruit required	45%
Puree	50%
TDE required	74/75%



**Blackcurrant**  
BRIX : 25,5  
ADDED SUGAR : 10%

Blackcurrant puree	1000g
Sugar (1)	80g
Yellow pectin (E440)	16g
Sugar (2)	778g
Glucose syrup	100g
Citric acid (E330)	26g
Total weight	2000g
Fruit required	45%
Puree	50%
TDE required	74/75%



**Blood Orange 100%**  
BRIX : 11  
ADDED SUGAR : 0%

Blood orange puree	1000g
Sugar (1)	111g
Yellow pectin (E440)	22g
Sugar (2)	949g
Glucose syrup	111g
Citric acid (E330)	29g
Total weight	2222g
Fruit required	45%
Puree	45%
TDE required	74/75%



**Blueberry**  
BRIX : 20  
ADDED SUGAR : 10%

Blueberry puree	1000g
Sugar (1)	80g
Yellow pectin (E440)	16g
Sugar (2)	778g
Glucose syrup	100g
Citric acid (E330)	26g
Total weight	2000g
Fruit required	45%
Puree	50%
TDE required	74/75%



**Exotic Fruits**  
BRIX : 25  
ADDED SUGAR : 10%

Exotic fruits puree	1000g
Sugar (1)	120g
Yellow pectin (E440)	24g
Sugar (2)	730g
Glucose syrup	100g
Citric acid (E330)	26g
Total weight	2000g
Fruit required	45%
Puree	50%
TDE required	74/75%



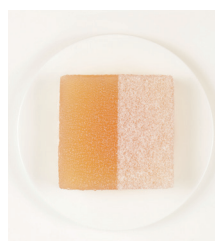
**Granny Smith Green Apple**  
BRIX : 20  
ADDED SUGAR : 6%

Green apple puree	1000g
Sugar (1)	80g
Yellow pectin (E440)	16g
Sugar (2)	778g
Glucose syrup	100g
Citric acid (E330)	26g
Total weight	2000g
Fruit required	45%
Puree	50%
TDE required	74/75%



**Lemon 100%**  
BRIX : 8  
ADDED SUGAR : 0%

Lemon puree	1000g
Sugar (1)	178g
Yellow pectin (E440)	36g
Sugar (2)	869g
Glucose syrup	111g
Citric acid (E330)	29g
Total weight	2222g
Fruit required	45%
Puree	45%
TDE required	74/75%



**Lychee 100%**  
BRIX : 16  
ADDED SUGAR : 0%

Lychee puree	1000g
Sugar (1)	127g
Yellow pectin (E440)	25g
Sugar (2)	816g
Glucose syrup	106g
Citric acid (E330)	38g
Total weight	2111g
Fruit required	45%
Puree	47%
TDE required	74/75%



**Mandarin 100%**  
BRIX : 11  
ADDED SUGAR : 0%

Mandarin puree	1000g
Sugar (1)	89g
Yellow pectin (E440)	18g
Sugar (2)	976g
Glucose syrup	111g
Citric acid (E330)	29g
Total weight	2222g
Fruit required	45%
Puree	45%
TDE required	74/75%



**Alphonso Mango**  
BRIX : 23,5  
ADDED SUGAR : 6%

Mango puree	1000g
Sugar (1)	84g
Yellow pectin (E440)	17g
Sugar (2)	847g
Glucose syrup	104g
Citric acid (E330)	38g
Total weight	2089g
Fruit required	45%
Puree	47%
TDE required	74/75%



**Alphonso Mango 100%**  
BRIX : 17  
ADDED SUGAR : 0%

Mango puree	1000g
Sugar (1)	89g
Yellow pectin (E440)	18g
Sugar (2)	964g
Glucose syrup	111g
Citric acid (E330)	40g
Total weight	2222g
Fruit required	45%
Puree	45%
TDE required	74/75%



**Oblacinska Morello Cherry**  
BRIX : 26,5  
ADDED SUGAR : 10%

Morello cherry puree	1000g
Sugar (1)	80g
Yellow pectin (E440)	16g
Sugar (2)	778g
Glucose syrup	100g
Citric acid (E330)	26g
Total weight	2000g
Fruit required	45%
Puree	50%
TDE required	74/75%



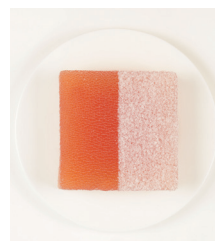
**Flavicarpa Passion Fruit**  
BRIX : 21  
ADDED SUGAR : 10%

Passion fruit puree	1000g
Sugar (1)	120g
Yellow pectin (E440)	24g
Sugar (2)	730g
Glucose syrup	100g
Citric acid (E330)	26g
Total weight	2000g
Fruit required	45%
Puree	50%
TDE required	74/75%



**Flavicarpa Passion Fruit 100%**  
BRIX : 14,5  
ADDED SUGAR : 0%

Passion fruit puree	1000g
Sugar (1)	133g
Yellow pectin (E440)	27g
Sugar (2)	922g
Glucose syrup	111g
Citric acid (E330)	29g
Total weight	2222g
Fruit required	45%
Puree	45%
TDE required	74/75%



**White Peach**  
BRIX : 19,5  
ADDED SUGAR : 10%

White peach puree	1000g
Sugar (1)	80g
Yellow pectin (E440)	16g
Sugar (2)	778g
Glucose syrup	100g
Citric acid (E330)	26g
Total weight	2000g
Fruit required	45%
Puree	50%
TDE required	74/75%



**Pineapple**  
BRIX : 18  
ADDED SUGAR : 5%

Pineapple puree	1000g
Sugar (1)	127g
Yellow pectin (E440)	25g
Sugar (2)	816g
Glucose syrup	106g
Citric acid (E330)	38g
Total weight	2111g
Fruit required	45%
Puree	47%
TDE required	74/75%

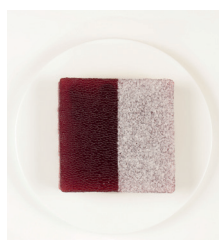
PGI : Protected Geographical Indication | TDE : Total Dry Extract

## PROCESS

Heat the puree to 45°C, add the yellow pectin mixed with sugar and bring to the boil. If prescribed in the recipe, adjust the pH (between 3 and 3,5 for a better action of the pectin) with trisodium citrate\*. Gradually pour the second weighed quantity of sugar whilst still boiling. Then add the glucose syrup and cook at 106/107°C. Once off the heat, add the citric acid solution\*\*, stir and pour immediately into a frame, a silicone mould or other receptacle. Leave to crystallise for one day before removing from the mould. The next day, remove from the mould and dust with sugar, leave to dry for one day. The following day, chop with a knife or with a guitar cutter, dust with sugar, leave to dry again for a day before wrapping. Brix: Tolerance +/-2 for sweet purees tolerance: +/-3 for 100% purees.

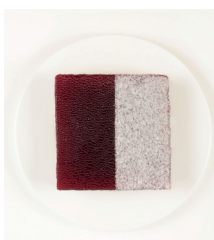
\* Trisodium citrate helps to increase Ph for very acidic fruits and allows pectin to set properly. \*\* Citric acid can be replaced by tartaric acid. These products are used as reagents for pectin to set to a gel. They are dissolved in a solution made of 50% acid and 50% water.





**Willamette Raspberry**  
BRIX : 20  
ADDED SUGAR : 10%

Raspberry puree	1000g
Sugar (1)	80g
Yellow pectin (E440)	16g
Sugar (2)	778g
Glucose syrup	100g
Citric acid (E330)	26g
Total weight	2000g
Fruit required	45%
Puree	50%
TDE required	74/75%



**Willamette Raspberry 100%**  
BRIX : 10,5  
ADDED SUGAR : 0%

Raspberry puree	1000g
Sugar (1)	89g
Yellow pectin (E440)	18g
Sugar (2)	976g
Glucose syrup	111g
Citric acid (E330)	29g
Total weight	2222g
Fruit required	45%
Puree	45%
TDE required	74/75%



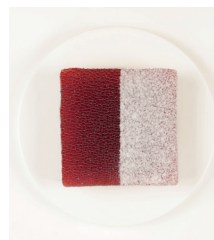
**Williams Pear**  
BRIX : 19  
ADDED SUGAR : 7%

Pear puree	1000g
Sugar (1)	83g
Yellow pectin (E440)	17g
Sugar (2)	837g
Glucose syrup	103g
Citric acid (E330)	27g
Total weight	2067g
Fruit required	45%
Puree	48%
TDE required	74/75%



**Strawberry**  
BRIX : 18  
ADDED SUGAR : 10%

Strawberry puree	1000g
Sugar (1)	80g
Yellow pectin (E440)	16g
Sugar (2)	778g
Glucose syrup	100g
Citric acid (E330)	26g
Total weight	2000g
Fruit required	45%
Puree	50%
TDE required	74/75%



**Strawberry 100%**  
BRIX : 9  
ADDED SUGAR : 0%

Strawberry puree	1000g
Sugar (1)	89g
Yellow pectin (E440)	18g
Sugar (2)	976g
Glucose syrup	111g
Citric acid (E330)	29g
Total weight	2222g
Fruit required	45%
Puree	45%
TDE required	74/75%

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## PROCESS

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\* Trisodium citrate helps to increase Ph for very acidic fruits and allows pectin to set properly. \*\* Citric acid can be replaced by tartaric acid. These products are used as reagents for pectin to set to a gel. They are dissolved in a solution made of 50% acid and 50% water.

Stéphane Augé  
Best Ice Cream Maker France 2007



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