

Standard Jam using H&F Classic AF401 pectin

This formulation is our standard jam recipe, and is based on a batch size of 1 kg. The recipe and method vary from traditional jam, as this process is much quicker and retains much of the fresh fruit flavour and texture.

Recipe

Classic AF401 pectin solution (5%)	80 g
Fruit	400 g
Sugar	600 g
Citric acid solution 50%	2 – 10 mls
Gross weight	approx 1080 g
Evaporation	80 g
Net weight	1000 g
Final solids	65% Minimum
Final pH	3.1 – 3.3

Method

1. Make up a 5% solution of Classic AF401 pectin by adding at least 4 grams Classic AF401 to 76 g very hot water. Mix the pectin solution thoroughly. We recommend that a minimum 300 g (15 g pectin plus 285 hot water) be made to ensure adequate mixing.
2. Add 400 g fruit to the pot and begin heating. Add the desired amount of pectin solution (typically 80 and simmer for a few minutes.
3. While continuing to heat, slowly add 600 g of sugar, ensuring that the sugar is added slow enough to avoid the temperature dropping too quickly.
4. Turn off heat. Check the soluble solids with a refractometer (minimum 65% solids by law)
5. Add 2 – 10 mls of 50% citric acid solution to adjust the pH to 3.0 – 3.3, while maintaining temperature above 80° C.
6. To test the pectin set we suggest that you place a small amount of jam on a cold object (e.g. in the sink) and allow it to sit for 3 – 5 minutes. The jam should start to show signs of setting and should develop a slight skin that adheres to a finger when touched. If no sign of gelling is found, check to ensure pectin has been added, the solids are at least 65% and the pH is low enough.
7. Fill at 70 - 80°C and burp the jars to create a vacuum (Screw the lid on, invert, open lid slightly to expel air, and reseal)

Note:

Jam should not be transported for at least 24 hours, to allow pectin to set.