

FROZEN HIGH FRUIT COMPOTES



	FROZEN HIGH FRUIT COMPOTES in g	WHITE SUGAR in g	PECTIN X58 in g
Apricot gelified insert, with hunks&fiber	1000	100	17
Pineapple gelified insert, with chunks	1000	75	12
Cherry gelified insert, with chunks	1000	75	12
Quince gelified insert, with chunks	1000	100	15
Fig gelified insert, with chunks	1000	60	14
Strawberry gelified insert, with chunks	1000	75	12
Raspberry gelified insert, with seeds	1000	100	17
Mango gelified insert, with chunks&fiber	1000	75	12
Blueberry gelified insert, with whole berries	1000	75	12
Nectarine white gelified insert, with chunks NEW	1000	75	14
Peach gelified insert, with chunks	1000	75	12
Pear gelified insert, with chunks	1000	75	12
Rhubarb gelified insert, with fiber	1000	75	16

Preparation steps

Thaw the high fruit compote. Mix the sugar and the pectin. Heat The high fruit compote to 60°C and add the sugar/pectin solution. Use a spatula for the mixing. Bring to a boil for no more than one minute. Stop the heat and transfer immediately to a cold container.