

Fruit Paste



Toofruit® Passion Fruit

N° 1505

Other applications:
Chocolate making, confectionery, ice cream making
and biscuits

INGREDIENTS

Pear purée: 250 g	Yellow pectin: 10 g
Passion fruit juice: 150 g	Sugar (B): 200 g
Toofruit® Passion Fruit: 25 g	Atomized glucose: 100 g
Sugar (A): 50 g	Citric acid: 6 g

- ◇ Heat the pear purée and passion fruit juice until boiling.
- ◇ Add sugar mixture (A), Toofruit® Passion Fruit, and yellow pectin.
- ◇ Once it returns to a boil, gradually add sugar mixture(B), atomized glucose, and citric acid.
- ◇ Cook everything to 106°C. Pour into a tray and allow to cool.
- ◇ Unmold and cut into pieces, then roll the pieces in granulated sugar.

Indicative data. It depends on ingredients and equipment used.
Please do not hesitate to contact one of our technicians for any adaptation.