

PECTIN PROPERTIES AND USAGE

- **Pectin:** A natural substance found in the peels and cores of many fruits, especially apples and citrus fruits.
Pectin NH: A modified form of pectin derived from citrus peels. NH undergoes a process to make it non-heat-reversible.
- **Thickening Properties:**
Pectin: When combined with sugar and heated, pectin thickens jellies and jams.
Pectin NH: Known for its ability to gel without extensive boiling, unlike regular pectin. This characteristic helps preserve the flavor and colors of fruit ingredients.
- **Setting Process:**
Pectin: Heat is required for pectin to set. This process occurs during cooking and subsequent cooling.
Pectin NH: Can be melted and set many times without losing its gelling ability. Pectin NH sets faster and more easily than regular pectin.
- **Applications:**
Pectin: Used commonly in traditional jelly and jam applications where heat is applied during cooking.
Pectin NH: Ideal for glazes, mirror glazes, and fillings that require a clear, shiny finish. Recommended when the freshness of the fruit's flavor needs to be maintained.
- **Versatility:**
Pectin: Versatile but generally associated with traditional jelly and jam making.
Pectin NH: Versatile beyond traditional jams applications, especially in a non-heat setting situation.