

FRUIT FILLING

with AGENAPURE 21.405



CLEAN LABEL

INGREDIENTS

% w/w

PREPARATION

PART A:

Raspberry puré concentrate	40.0
AGENAPURE 21.405	5.8
Water	18.2

Part B:

Crystal sugar	36.0
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- Weight and homogenize Part A, then transfer it into the Stephan cooker.
- Heat the mixture while stirring (anchor stirrer, 90°C, 60% MW, 10% MM, 10 minutes) to achieve the ideal consistency.
- Gradually cool the mixture to 50°C, continuing to stir for an even texture.
- Add Part B and mix thoroughly (anchor agitator, 60% MW, 10% MM, 2 minutes). Open the cooker and scrape the sides with a spatula to ensure no product is left behind.
- Continue stirring while cooling to 30°C (anchor agitator, 60% MW, 20% MM, vacuum), creating a smooth, homogeneous blend.
- Finally, transfer the mixture into jars and refrigerate overnight at 4°C to preserve freshness, stability, and quality.
- The resulting fruit filling is perfect as a filling for bakery items or pastries, ensuring a smooth and delicious finish.

The mentioned stirring rate is based on the Stephan machine type UM/SK 5 equipped with an anchor stirrer and adapted for the production of 1.0 kg end product.

Please be advised that the components supplied by AGRANA Starch are tailored according to their dry substance content. However, it is important to acknowledge that the dry substance content may be subject to natural fluctuations.

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