

# Confectionery

Excellent firmness and flavor release, smooth and brittle texture, clean bite, high temperature tolerance, acidity tolerance

**HM pectin HSA/HSC 105 or 151B**

## Example application areas:

- Soft candies: Gums and jellies, toffees, caramels, fudge, chewy candy, aerated products
- Gelled candies

○ Gelled candies



# Jam

- High sugar jam  
brix > 60%, HM pectin  
**HSA/HSC104 & HSC103**
- Low sugar jam  
brix 25 ~ 55%, LM pectin  
**HSA 310FB, HSC 230**
- Fruit preparations for yogurt  
Pumpable, LMA pectin  
**HSC 210/220/230**

Smooth gel, low syneresis, good spreadability,  
good fruit suspension and natural fruit flavor release



## Bakery

LMC Thermostable  
LMA Thermoreversible

LMC pectin **HSA310FB** for bakery filling  
LMA pectin **HSC210C** for Sandwich filling

Good stability of shape during high temperature to prevent deformation or leakage of the bakery filling

Sandwich filling through the Thermoreversible of pectin to achieve fluidity at different temperatures



# Beverage

Viscosifying properties, good acid stability

natural fruit flavor release , enrich mouthfeel

HM pectin **HSA/HSC121**



## Example application areas

- Soft, diet & fruit juices
- Juice drink concentrates
- Nutritional fruit drinks
- Flavored waters

○ Flavored waters