

VIDOPECTINE®



Beverages

Because pectin originates from a fruit, it is ideally suited for various uses in fruit-based beverages. Pectin enhances the texture, appearance and mouth-feel of fruit juice based, low calorie and low juice ready-to-drink beverages. It contributes fruit-based gelation to modern jelly drinks, and it is also used to provide pulp and oil stability in flavour syrups, the basis for juice beverages. Pectin can also increase the fibre content and improve the mouth-feel and palatability of high fibre drinks.

Low juice content and low calorie beverages

Modern juice-based beverages are often reduced in their sugar content, and sugar replacers or artificial sweeteners are added. The result is that the beverages are thin and waterlike and don't have much mouth-feel on the palate. VIDOPECTINE VH citrus pectins for beverage applications is a group of viscosity and yield-point standardized pectins designed to contribute body and viscosity (mouth-feel) to low-calorie beverages at low usage rates of 0.05 – 0.2%. VIDOPECTINE VH also is the ideal thickener in low juice beverages or near-water drinks to replace the body and mouth-feel lost by reducing the juice content.

Low calorie drink, start point recipe

	Ingredients	
A	VIDOPECTINE VH 7270	1.5 g
	Aspartame	0.15 g
	Sugar	2.0 g
B	Water	955 g approx.
	Sodium Citrate solution 20 %	25 g
	Citric acid solution 50 %	15 g
	Sodium benzoate solution 20 %	2 g
C	Flavour	As required
	Colour	As required
	Output/batch weight	1,000 g
	Soluble solids	3 %
	pH	3.5 – 3.7
	Process	
A	Dry blend ingredients A	
B	Dissolve in ingredients B using a high-speed mixer	
C	Add colour and flavour as required	
D	Pasteurise, fill into bottles or containers.	

Jellified drinks

The development of innovative beverages targeting the youth market, in particular, has resulted in a large number of new and imaginative forms of jellified beverages or beverages with jellified particles in them. Pectin, a natural gelling agent, and because of its fruit origin and its excellent flavour release, is the perfect choice of hydrocolloid to use to produce coloured and flavoured gel pieces which are suspended in low viscous and transparent beverage bases or in so-called drinkable jellies/jelly drinks in which the gel breaks down when shaken and then melts down in the mouth during consumption.



Flavour syrups, concentrates

VIDOPECTINE VH 7270 can be used in flavour syrups, concentrated juices and cordials to keep pulp and oil in suspension, providing extended shelf life. For concentrates above 45% soluble solids, pectin levels of 0.15 – 0.25% is recommended. However, stabilization is only created in the juice concentrates form and is lost on dilution with water, although the diluted drink may have an enhanced mouth-feel. The stabilization of the pulp and oil is achieved by pre-gelling a weak pectin gel at 60-65% soluble solids. A short period after the gel has built, it is broken by stirring to provide a thickened texture and then diluted to the required soluble solids content (but not less than 45%).



Cordial / flavour syrup recipe

	Ingredients	
A	VIDOPECTINE VH 7270	0.8 - 1.2 g
	Sugar	10.0 g
B	Water, 85°C minimum	50 g
C	Orange Juice Concentrate 65 % solids	250 g
	Sugar	270 g
	Water, warm	100 g
D	Citric acid solution 50 %	Approx. 15 g (to reach a pH of 2.8 – 2.9)
	Citrus oil	As required
E	Water	to 1,000 g
	Sodium benzoate solution 20 %	3 ml
	Output/batch weight	1,000 g
	Soluble solids	45 %
	pH	2.8 – 2.9
	Process	
A	Dry blend ingredients A	
B	Dissolve in water B using a high-speed mixer	
C	Mix ingredients C until the sugar has dissolved.	
D	Add ingredients D, mix homogeneously.	
E	Let the mix sit until a gel has formed, 10 – 20 minutes.	
F	Break the gel gently with slow speed stirring	
G	Add ingredients E to dilute	
H	Fill into bottles	

Some of UNIPEKTIN's pectin types for beverage applications

VIDOPECTINE	<i>Description</i>	<i>Typical DM</i>	<i>Standard</i>	<i>Typical application</i>
VH 7030	Viscosity, pulp stabilization and mouth-feel providing pectin, citrus	70-72	Viscosity in solution	Sediment and pulp stabilization. Mouth-feel supplier in low-calorie beverages. Suckability, melting behaviour and crystallization improver in ice creams, sorbets and ice lollies.
VH 7270				



Product Suitability

The information and advice contained in this document are provided by UNIPEKTIN Ingredients AG as a courtesy only and is intended to be general. Any uses suggested in this brochure are presented only to assist our customers in exploring possible applications.

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It is in the interest of the customer and user to determine whether our products are suitable for the intended use and if they do comply with all applicable laws and regulations valid for the food industry in their country and also observe all third-party rights



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Know-How and Experience



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