



équilibrés



FRUIT PASTES

PROCESS

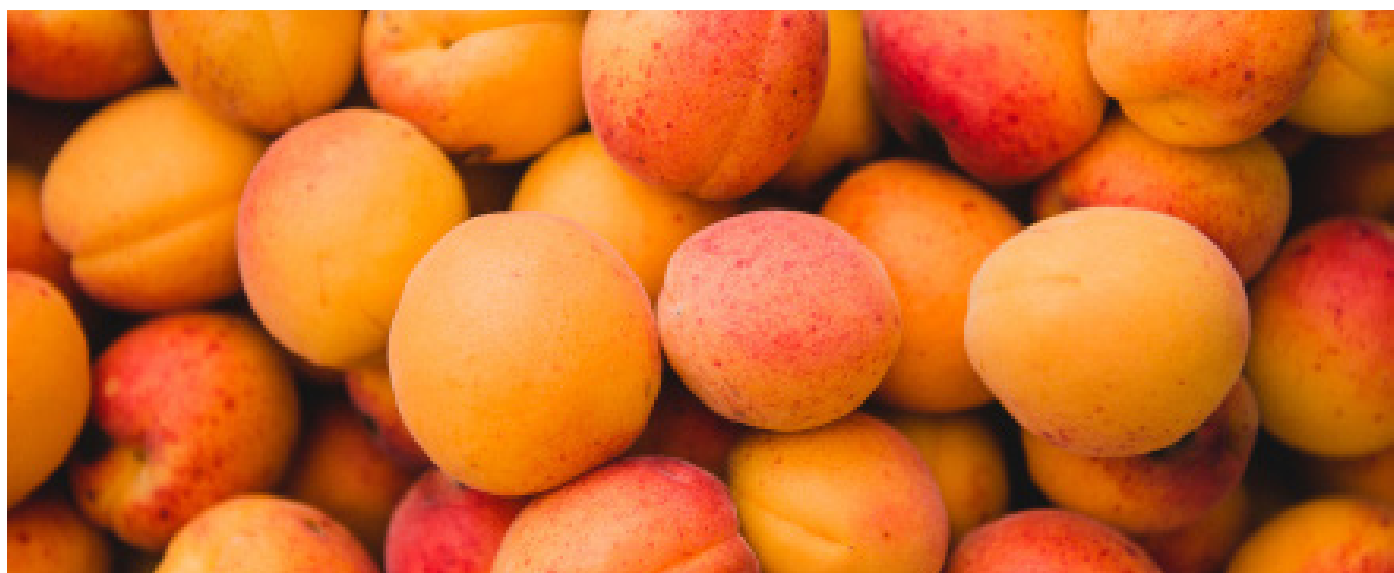
- Prepare the water and citric acid solution.
- Mix sugar (1) and pectin together.
- Heat SICOLY® purée or juice (with additional juice if necessary) to 40°C.
- Add the sugar and pectin mix little by little while stirring with a whisk.
- Bring to a boil.
- Add sugar (2) little by little and bring back to a boil.
- Add the glucose and cook to 105-106°C (75° Brix) while stirring constantly.
- Take off the heat and add the acidic solution. Mix well and pour into a greased frame or silicon moulds.
- Leave to set for 24 h.
- Cut the fruit pastes into cubes and cover with crystal sugar. Place on baking grids and leave to rest for an additional 24 hours at room temperature (lab).
- Place the fruit pastes into boxes.



RECIPES

Organic fruit purées and juices

Purées and juices	Purée (g)	Other purée or juice (g)	Sugar (g)	Yellow pectin (g)	Sugar 2 (g)	Glucose syrup (g)	Water + citric acid solution 50% (g)
ORGANIC Apricot - <i>France / Italy</i>	1000		120	25	1100	200	20
ORGANIC Banana	1000	500 pear juice + 166 lemon juice	175	33	1500	320	26
ORGANIC Blackcurrant	1000		120	24	1100	300	16
ORGANIC blood peach - <i>Coteaux du Lyonnais - France</i>	1000		140	28	1000	240	20
ORGANIC blueberry	1000		120	26	1100	250	20
ORGANIC green apple (<i>Granny</i>) - <i>France</i>	1000	250 apple juice	130	30	1250	250	26
ORGANIC lemon juice	1000	600 apple juice	250	52	1500	700	20
ORGANIC lime juice - <i>Brazil</i>	1000	600 apple juice	250	52	1500	700	20
ORGANIC mandarin - <i>Sicily</i>	1000		120	27	1100	250	18
ORGANIC Mango (<i>Alphonso</i>) - <i>India</i>	1000	120	120	28	1110	150	22
ORGANIC passion fruit - <i>Peru</i>	1000	430 apple juice	200	40	1500	380	20
ORGANIC pear (<i>Williams</i>) - <i>France</i>	1000		140	28	1000	240	20
ORGANIC raspberry (<i>Willamette</i>)	1000		120	26	1200	250	20
ORGANIC strawberry (<i>Senga Sengana</i>)	1000	250 apple juice	140	28	1280	350	26



RECIPES

No added sugar fruit and vegetable purées and juices

Purées and juices	Purée (g)	Other purée or juice (g)	Sugar 1 (g)	Yellow pectin (g)	Sugar 2 (g)	Glucose syrup (g)	Water + citric acid solution 50% (g)
Apple green - Coteaux du Lyonnais / Rhône valley - France	1000	250 apple juice	130	30	1250	250	26
Apricot - Rhône valley - France	1000		120	25	1100	200	20
Banana	1000	300	120	26	1200	260	20
Beetroot (red) - France	1000	300	130	28	1200	250	22
Bergamot - Sicily	1000	250	130	35	1250	270	20
Blackberry	1000	110	120	27	1100	280	20
Blackcurrant - France	1000		120	24	1100	300	16
Blueberry (wild)	1000		120	26	1100	250	20
Coconut (milk with grated coconut)	1000	200	120	29	1250	290	30
Coconut (milk)	1000		120	25	1150	240	20
Cranberry	1000	150 apple juice	130	28	1050	230	20
Fig (purple)	1000	120	120	27	1110	150	22
Grapefruit pink	1000	250	130	35	1250	300	20
Guava	1000	250	120	28	1000	200	22
Kalamansi	1000	600 apple juice	250	52	1500	700	20
Kiwi with seeds - France	1000		120	25	860	300	20
Lemon - Sicily	1000	600 apple juice	250	52	1500	700	20
Lemon - Spain	1000	600 apple juice	250	52	1500	700	20
Lemon pulp	1000	570 apple juice	200	40	1700	400	25
Lime	1000	600 apple juice	250	52	1500	700	20
Lychee	1000		120	28	900	250	20
Mandarin - Sicily	1000		120	27	1100	250	18
Mango (Alphonso) - India	1000	120	120	28	1110	150	22
Melon	1000		120	26	1100	200	16
Mirabelle plum - Coteaux du Lyonnais - France	1000	120	120	27	1110	150	22
Morello cherry (Oblacinska)	1000		120	26	1000	300	18
Orange - Sicily	1000		120	26	1100	200	16
Orange bitter - Spain	1000		120	25	860	300	20
Orange blood - Sicily	1000		120	26	1200	250	16
Passion fruit - Peru	1000	430 apple juice	200	40	1500	380	20
Peach blood - Coteaux du Lyonnais - France	1000		140	28	1000	240	20
Peach white - Coteaux du Lyonnais / Rhône Valley - France	1000		140	28	1000	240	20
Peach yellow - Coteaux du Lyonnais / Rhône Valley - France	1000		140	28	1000	240	20
Pear Williams - Coteaux du Lyonnais - France	1000		140	28	1000	240	20
Pineapple	1000		120	26	1000	250	20
Pineapple EXTRA	1000		120	26	1000	250	18
Pomegranate	1000		120	26	950	200	20
Pumpkin	1000	280 apple juice	130	28	1200	260	22
Quince	1000	250 pear juice	130	28	1250		22

RECIPES

Purées and juices	Purée (g)	Other purée or juice (g)	Sugar 1 (g)	Yellow pectin (g)	Sugar 2 (g)	Glucose syrup (g)	Water + citric acid solution 50% (g)
Raspberry (<i>Willamette + Mecker</i>)	1000		120	26	1100	250	20
Red bell pepper	1000	280 apple juice	130	28	1200	260	22
Red currant - <i>Monts et Coteaux du Lyonnais - France</i>	1000	350 apple juice	130	28	1000	240	20
Red fruits (<i>Strawberry, raspberry, redcurrant, blackberry, morello cherry</i>)	1000	250 apple juice	120	28	1200	240	25
Rhubarb	1000	215 pear juice + 35 lemon juice	150	28	1200	250	25
Rosehip	1000	250 pear juice	130	28	1250		22
Strawberry (<i>Mara des bois - France</i>)	1000	250 apple juice	140	28	1280	350	26
Strawberry (<i>Mix of 4 varieties</i>)	1000	250 apple juice	140	28	1280	350	26
Strawberry (<i>Senga Sengana</i>)	1000	250 apple juice	140	28	1280	350	26
Strawberry (<i>Wild</i>)	1000	250 apple juice	140	28	1280	350	26
Sudachi - <i>Japan</i>	1000	570 apple juice	200	40	1700	400	25
Tangor <i>La Réunion - France</i>	1000	430 apple juice	200	40	1500	380	16
Yuzu - <i>Japan</i>	1000	570 apple juice	200	40	1700	400	25

Sweetened fruit purées and juices

Purées and juices	Purée (g)	Other purée or juice (g)	Sugar 1 (g)	Yellow pectin (g)	Sugar 2 (g)	Glucose syrup (g)	Water + citric acid solution 50% (g)
Chestnut	1000	130	120	26	850	200	20
Lemon - <i>Spain</i>	1000	600 apple juice	250	52	1500	700	20
Lemon crushed	1000	700 apple juice + 300 Sicily lemon juice	240	56	1800	900	40
Passion fruit	1000		120	25	1100	250	18
Raspberry "selection" (<i>Willamette</i>)	1000		120	26	1100	250	20



Fruit purées and cocktails

Purées and juices	Purée (g)	Other purée or juice (g)	Sugar 1 (g)	Yellow pectin (g)	Sugar 2 (g)	Glucose syrup (g)	Water + citric acid solution 50% (g)
Bapamanga (<i>banana, passion fruit, mango</i>)	1000	200 apple juice	120	25	1100	240	25
Cactus lime (<i>prickly pear, lime</i>)	1000		130	27	1100	200	18
Lambada (<i>passion fruit, mango, guava, apricot, lemon, orange, raspberry</i>)	1000	200 apple juice	120	25	1100	240	25
Martinique (<i>passion fruit, mango, pine-apple, lime</i>)	1000	350 apple juice	140	29	1100	240	25
Pinacolada (<i>pineapple, coconut, lime, rum, triple sec</i>)	1000	350 apple juice	140	29	1100	240	25



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