

PONTHIER | Fruit jellies

LE FRUIT DEPUIS 1946



Bergeron Apricot
BRIX : 21,5
ADDED SUGAR : 10%

Apricot puree	1000g
Sugar (1)	100g
Yellow pectin (E440)	20g
Sugar (2)	754g
Glucose syrup	100g
Citric acid (E330)	26g
Total weight	2000g
Fruit required	45%
Puree	50%
TDE required	74/75%



Banana
BRIX : 27
ADDED SUGAR : 10%

Banana puree	1000g
Sugar (1)	120g
Yellow pectin (E440)	24g
Sugar (2)	720g
Glucose syrup	100g
Citric acid (E330)	36g
Total weight	2000g
Fruit required	45%
Puree	50%
TDE required	74/75%



Bergamot 100%
BRIX : 8,5
ADDED SUGAR : 0%

Bergamot puree	1000g
Sugar (1)	178g
Yellow pectin (E440)	36g
Sugar (2)	824g
Glucose syrup	111g
Citric acid (E330)	29g
Trisodium citrate (E331)	44g
Total weight	2178g
Fruit required	45%
Puree	45%
TDE required	74/75%



Blackberry
BRIX : 20
ADDED SUGAR : 10%

Blackberry puree	1000g
Sugar (1)	80g
Yellow pectin (E440)	16g
Sugar (2)	778g
Glucose syrup	100g
Citric acid (E330)	26g
Total weight	2000g
Fruit required	45%
Puree	50%
TDE required	74/75%



Basel Black Cherry 100%
BRIX : 17
ADDED SUGAR : 0%

Black cherry puree	1000g
Sugar (1)	89g
Yellow pectin (E440)	18g
Sugar (2)	976g
Glucose syrup	111g
Citric acid (E330)	29g
Total weight	2222g
Fruit required	45%
Puree	45%
TDE required	75%



Blackcurrant
BRIX : 25,5
ADDED SUGAR : 10%

Blackcurrant puree	1000g
Sugar (1)	80g
Yellow pectin (E440)	16g
Sugar (2)	778g
Glucose syrup	100g
Citric acid (E330)	26g
Total weight	2000g
Fruit required	45%
Puree	50%
TDE required	74/75%



Blood Orange 100%
BRIX : 11
ADDED SUGAR : 0%

Blood orange puree	1000g
Sugar (1)	111g
Yellow pectin (E440)	22g
Sugar (2)	949g
Glucose syrup	111g
Citric acid (E330)	29g
Total weight	2222g
Fruit required	45%
Puree	45%
TDE required	74/75%



Blueberry
BRIX : 20
ADDED SUGAR : 10%

Blueberry puree	1000g
Sugar (1)	80g
Yellow pectin (E440)	16g
Sugar (2)	778g
Glucose syrup	100g
Citric acid (E330)	26g
Total weight	2000g
Fruit required	45%
Puree	50%
TDE required	74/75%



Calamansi 100%
BRIX : 8
ADDED SUGAR : 0%

Calamansi puree	1000g
Sugar (1)	178g
Yellow pectin (E440)	36g
Sugar (2)	847g
Glucose syrup	111g
Citric acid (E330)	29g
Trisodium citrate (E331)	22g
Total weight	2200g
Fruit required	45%
Puree	45%
TDE required	74/75%



Cranberry
BRIX : 15
ADDED SUGAR : 12%

Cranberry puree	1000g
Sugar (1)	156g
Yellow pectin (E440)	31g
Sugar (2)	611g
Glucose syrup	98g
Citric acid (E330)	20g
Total weight	1916g
Fruit required	45%
Puree	52%
TDE required	74/75%



Exotic Fruits
BRIX : 25
ADDED SUGAR : 10%

Exotic fruits puree	1000g
Sugar (1)	120g
Yellow pectin (E440)	24g
Sugar (2)	730g
Glucose syrup	100g
Citric acid (E330)	26g
Total weight	2000g
Fruit required	45%
Puree	45%
TDE required	74/75%



Violet Fig
BRIX : 24
ADDED SUGAR : 10%

Fig puree	1000g
Sugar (1)	77g
Yellow pectin (E440)	15g
Sugar (2)	709g
Glucose syrup	97g
Citric acid (E330)	35g
Total weight	1933g
Fruit required	45%
Puree	51%
TDE required	74/75%



Granny Smith Green Apple
BRIX : 20
ADDED SUGAR : 6%

Green apple puree	1000g
Sugar (1)	80g
Yellow pectin (E440)	16g
Sugar (2)	778g
Glucose syrup	100g
Citric acid (E330)	26g
Total weight	2000g
Fruit required	45%
Puree	50%
TDE required	74/75%



Greengage from Quercy (Label Rouge)
BRIX : 26
ADDED SUGAR : 8%

Greengage puree	1000g
Sugar (1)	81g
Yellow pectin (E440)	16g
Sugar (2)	798g
Glucose syrup	101g
Citric acid (E330)	26g
Total weight	2022g
Fruit required	45%
Puree	49%
TDE required	74/75%



Kiwi from Adour (PGI) 100%
BRIX : 13
ADDED SUGAR : 0%

Kiwi puree	1000g
Sugar (1)	89g
Yellow pectin (E440)	18g
Sugar (2)	964g
Glucose syrup	111g
Citric acid (E330)	40g
Total weight	2222g
Fruit required	45%
Puree	50%
TDE required	74/75%



Lemon 100%
BRIX : 8
ADDED SUGAR : 0%

Lemon puree	1000g
Sugar (1)	178g
Yellow pectin (E440)	36g
Sugar (2)	869g
Glucose syrup	111g
Citric acid (E330)	29g
Total weight	2222g
Fruit required	45%
Puree	45%
TDE required	74/75%



Lychee 100%
BRIX : 16
ADDED SUGAR : 0%

Lychee puree	1000g
Sugar (1)	127g
Yellow pectin (E440)	25g
Sugar (2)	816g
Glucose syrup	106g
Citric acid (E330)	38g
Total weight	2111g
Fruit required	45%
Puree	47%
TDE required	74/75%



Lychee Madagascar 100%
BRIX : 17
ADDED SUGAR : 0%

Lychee puree	1000g
Sugar (1)	133g
Yellow pectin (E440)	27g
Sugar (2)	911g
Glucose syrup	111g
Citric acid (E330)	40g
Total weight	2222g
Fruit required	45%
Puree	45%
TDE required	75%

PGI : Protected Geographical Indication | TDE : Total Dry Extract

PROCESS

Heat the puree to 45°C, add the yellow pectin mixed with sugar and bring to the boil. If prescribed in the recipe, adjust the pH (between 3 and 3,5 for a better action of the pectin) with trisodium citrate*. Gradually pour the second weighed quantity of sugar whilst still boiling. Then add the glucose syrup and cook at 106/107°C. Once off the heat, add the citric acid solution**, stir and pour immediately into a frame, a silicone mould or other receptacle. Leave to crystallise for one day before removing from the mould. The next day, remove from the mould and dust with sugar, leave to dry for one day. The following day, chop with a knife or with a guitar cutter, dust with sugar, leave to dry again for a day before wrapping. Brix: Tolerance +/-2 for sweet purees tolerance: +/-3 for 100% purees.

* Trisodium citrate helps to increase Ph for very acidic fruits and allows pectin to set properly. ** Citric acid can be replaced by tartaric acid. These products are used as reagents for pectin to set to a gel. They are dissolved in a solution made of 50% acid and 50% water.

Stéphane Augé
Best Ice Cream Maker France 2007



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Mandarin 100%
BRIX : 11
ADDED SUGAR : 0%

Mandarin puree	1000g
Sugar (1)	89g
Yellow pectin (E440)	18g
Sugar (2)	976g
Glucose syrup	111g
Citric acid (E330)	29g
Total weight	2222g
Fruit required	45%
Puree	45%
TDE required	74/75%



Alphonso Mango
BRIX : 23,5
ADDED SUGAR : 6%

Mango puree	1000g
Sugar (1)	84g
Yellow pectin (E440)	17g
Sugar (2)	847g
Glucose syrup	104g
Citric acid (E330)	38g
Total weight	2089g
Fruit required	45%
Puree	47%
TDE required	74/75%



Alphonso Mango 100%
BRIX : 17
ADDED SUGAR : 0%

Mango puree	1000g
Sugar (1)	89g
Yellow pectin (E440)	18g
Sugar (2)	964g
Glucose syrup	111g
Citric acid (E330)	40g
Total weight	2222g
Fruit required	45%
Puree	45%
TDE required	74/75%



Mirabelle Plum from Lorraine (IGP)
BRIX : 27
ADDED SUGAR : 10%

Mirabelle plum puree	1000g
Sugar (1)	80g
Yellow pectin (E440)	16g
Sugar (2)	768g
Glucose syrup	100g
Citric acid (E330)	36g
Total weight	2000g
Fruit required	45%
Puree	50%
TDE required	74/75%



Oblacinska Morello Cherry
BRIX : 26,5
ADDED SUGAR : 10%

Morello cherry puree	1000g
Sugar (1)	80g
Yellow pectin (E440)	16g
Sugar (2)	778g
Glucose syrup	100g
Citric acid (E330)	26g
Total weight	2000g
Fruit required	45%
Puree	50%
TDE required	74/75%



Valencia Orange 100%
BRIX : 11
ADDED SUGAR : 0%

Orange puree	1000g
Sugar (1)	111g
Yellow pectin (E440)	22g
Sugar (2)	949g
Glucose syrup	111g
Citric acid (E330)	29g
Total weight	2222g
Fruit required	45%
Puree	45%
TDE required	75%



Papaya
BRIX : 15
ADDED SUGAR : 10%

Papaya puree	1000g
Sugar (1)	117g
Yellow pectin (E440)	23g
Sugar (2)	682g
Glucose syrup	98g
Citric acid (E330)	35g
Total weight	1956g
Fruit required	45%
Puree	50%
TDE required	74/75%



Flavircarpa Passion Fruit
BRIX : 21
ADDED SUGAR : 10%

Passion fruit puree	1000g
Sugar (1)	120g
Yellow pectin (E440)	24g
Sugar (2)	730g
Glucose syrup	100g
Citric acid (E330)	26g
Total weight	2000g
Fruit required	45%
Puree	50%
TDE required	74/75%



Flavircarpa Passion Fruit 100%
BRIX : 14,5
ADDED SUGAR : 0%

Passion fruit puree	1000g
Sugar (1)	133g
Yellow pectin (E440)	27g
Sugar (2)	922g
Glucose syrup	111g
Citric acid (E330)	29g
Total weight	2222g
Fruit required	45%
Puree	45%
TDE required	74/75%



White Peach
BRIX : 19,5
ADDED SUGAR : 10%

White peach puree	1000g
Sugar (1)	80g
Yellow pectin (E440)	16g
Sugar (2)	778g
Glucose syrup	100g
Citric acid (E330)	26g
Total weight	2000g
Fruit required	45%
Puree	45%
TDE required	74/75%



Pineapple
BRIX : 18
ADDED SUGAR : 5%

Pineapple puree	1000g
Sugar (1)	127g
Yellow pectin (E440)	25g
Sugar (2)	816g
Glucose syrup	106g
Citric acid (E330)	38g
Total weight	2111g
Fruit required	45%
Puree	47%
TDE required	74/75%



Victoria Pineapple 100%
BRIX : 18
ADDED SUGAR : 0%

Pineapple puree	1000g
Sugar (1)	133g
Yellow pectin (E440)	27g
Sugar (2)	911g
Glucose syrup	111g
Citric acid (E330)	40g
Total weight	2222g
Fruit required	45%
Puree	45%
TDE required	74/75%



Pink Grapefruit 100%
BRIX : 11
ADDED SUGAR : 0%

Pink grapefruit puree	1000g
Sugar (1)	111g
Yellow pectin (E440)	22g
Sugar (2)	949g
Glucose syrup	111g
Citric acid (E330)	29g
Total weight	2222g
Fruit required	45%
Puree	50%
TDE required	74/75%



Pomegranate
BRIX : 23
ADDED SUGAR : 10%

Pomegranate puree	1000g
Sugar (1)	80g
Yellow pectin (E440)	16g
Sugar (2)	778g
Glucose syrup	100g
Citric acid (E330)	26g
Total weight	2000g
Fruit required	45%
Puree	50%
TDE required	74/75%



Prickly Pear
BRIX : 21
ADDED SUGAR : 10%

Prickly pear puree	1000g
Sugar (1)	120g
Yellow pectin (E440)	24g
Sugar (2)	720g
Glucose syrup	100g
Citric acid (E330)	36g
Total weight	2000g
Fruit required	45%
Puree	50%
TDE required	74/75%



Willamette Raspberry
BRIX : 20
ADDED SUGAR : 10%

Raspberry puree	1000g
Sugar (1)	80g
Yellow pectin (E440)	16g
Sugar (2)	778g
Glucose syrup	100g
Citric acid (E330)	26g
Total weight	2000g
Fruit required	45%
Puree	50%
TDE required	74/75%



Willamette Raspberry 100%
BRIX : 10,5
ADDED SUGAR : 0%

Raspberry puree	1000g
Sugar (1)	89g
Yellow pectin (E440)	18g
Sugar (2)	976g
Glucose syrup	111g
Citric acid (E330)	29g
Total weight	2222g
Fruit required	45%
Puree	45%
TDE required	74/75%



Redcurrant
BRIX : 21,5
ADDED SUGAR : 10%

Redcurrant puree	1000g
Sugar (1)	80g
Yellow pectin (E440)	16g
Sugar (2)	778g
Glucose syrup	100g
Citric acid (E330)	26g
Total weight	2000g
Fruit required	45%
Puree	50%
TDE required	74/75%

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PROCESS

Heat the puree to 45°C, add the yellow pectin mixed with sugar and bring to the boil. If prescribed in the recipe, adjust the pH (between 3 and 3,5 for a better action of the pectin) with trisodium citrate*. Gradually pour the second weighed quantity of sugar whilst still boiling. Then add the glucose syrup and cook at 106/107°C. Once off the heat, add the citric acid solution**, stir and pour immediately into a frame, a silicone mould or other receptacle. Leave to crystallise for one day before removing from the mould. The next day, remove from the mould and dust with sugar, leave to dry for one day. The following day, chop with a knife or with a guitar cutter, dust with sugar, leave to dry again for a day before wrapping. Brix: Tolerance +/-2 for sweet purees tolerance: +/-3 for 100% purees.

* Trisodium citrate helps to increase Ph for very acidic fruits and allows pectin to set properly. ** Citric acid can be replaced by tartaric acid. These products are used as reagents for pectin to set to a gel. They are dissolved in a solution made of 50% acid and 50% water.

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Red Fruits
BRIX : 21
ADDED SUGAR : 10%

Red fruit puree	1000g
Sugar (1)	80g
Yellow pectin (E440)	16g
Sugar (2)	778g
Glucose syrup	100g
Citric acid (E330)	26g
Total weight	2000g
Fruit required	45%
Puree	50%
TDE required	74/75%



Ruby Peach
BRIX : 19,5
ADDED SUGAR : 10%

Ruby peach puree	1000g
Sugar (1)	80g
Yellow pectin (E440)	16g
Sugar (2)	768g
Glucose syrup	100g
Citric acid (E330)	36g
Total weight	2000g
Fruit required	45%
Puree	50%
TDE required	74/75%



Williams Pear
BRIX : 19
ADDED SUGAR : 7%

Pear puree	1000g
Sugar (1)	83g
Yellow pectin (E440)	17g
Sugar (2)	837g
Glucose syrup	103g
Citric acid (E330)	27g
Total weight	2067g
Fruit required	45%
Puree	48%
TDE required	74/75%



Frambosa Red Rhubarb 100%
BRIX : 4
ADDED SUGAR : 0%

Red rhubarb puree	1000g
Sugar (1)	90g
Yellow pectin (E440)	18g
Sugar (2)	976g
Glucose syrup	111g
Citric acid (E330)	29g
Total weight	2224g
Fruit required	45%
Puree	50%
TDE required	74/75%



Sudachi 100%
BRIX : 8
ADDED SUGAR : 0%

Pear puree	1000g
Sugar (1)	178g
Yellow pectin (E440)	36g
Sugar (2)	869g
Glucose syrup	111g
Citric acid (E330)	29g
Total weight	2222g
Fruit required	45%
Puree	45%
TDE required	75%



Strawberry
BRIX : 18
ADDED SUGAR : 10%

Strawberry puree	1000g
Sugar (1)	80g
Yellow pectin (E440)	16g
Sugar (2)	778g
Glucose syrup	100g
Citric acid (E330)	26g
Total weight	2000g
Fruit required	45%
Puree	50%
TDE required	74/75%



Strawberry 100%
BRIX : 9
ADDED SUGAR : 0%

Strawberry puree	1000g
Sugar (1)	89g
Yellow pectin (E440)	18g
Sugar (2)	976g
Glucose syrup	111g
Citric acid (E330)	29g
Total weight	2222g
Fruit required	45%
Puree	45%
TDE required	74/75%



Wild Strawberry
BRIX : 19,5
ADDED SUGAR : 10%

Wildstrawberry puree	1000g
Sugar (1)	80g
Yellow pectin (E440)	16g
Sugar (2)	778g
Glucose syrup	100g
Citric acid (E330)	26g
Total weight	2000g
Fruit required	45%
Puree	50%
TDE required	74/75%



Gariguette Strawberry
BRIX : 15,5
ADDED SUGAR : 10%

Strawberry puree	1000g
Sugar (1)	80g
Yellow pectin (E440)	16g
Sugar (2)	778g
Glucose syrup	100g
Citric acid (E330)	26g
Total weight	2000g
Fruit required	45%
Puree	50%
TDE required	75%



Mara des Bois Strawberry
BRIX : 15
ADDED SUGAR : 10%

Strawberry puree	1000g
Sugar (1)	80g
Yellow pectin (E440)	16g
Sugar (2)	778g
Glucose syrup	100g
Citric acid (E330)	26g
Total weight	2000g
Fruit required	45%
Puree	50%
TDE required	75%



Yuzu 100%
BRIX : 6,5
ADDED SUGAR : 0%

Yuzu puree	1000g
Sugar (1)	178g
Yellow pectin (E440)	36g
Sugar (2)	847g
Glucose syrup	111g
Citric acid (E330)	29g
Trisodium citrate (E331)	22g
Total weight	2200g
Fruit required	45%
Puree	45%
TDE required	74/75%

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PROCESS

Heat the puree to 45°C, add the yellow pectin mixed with sugar and bring to the boil. If prescribed in the recipe, adjust the pH (between 3 and 3,5 for a better action of the pectin) with trisodium citrate*. Gradually pour the second weighed quantity of sugar whilst still boiling. Then add the glucose syrup and cook at 106/107°C. Once off the heat, add the citric acid solution**, stir and pour immediately into a frame, a silicone mould or other receptacle. Leave to crystallise for one day before removing from the mould. The next day, remove from the mould and dust with sugar, leave to dry for one day. The following day, chop with a knife or with a guitar cutter, dust with sugar, leave to dry again for a day before wrapping. Brix: Tolerance +/-2 for sweet purees tolerance: +/-3 for 100% purees.

* Trisodium citrate helps to increase Ph for very acidic fruits and allows pectin to set properly. ** Citric acid can be replaced by tartaric acid. These products are used as reagents for pectin to set to a gel. They are dissolved in a solution made of 50% acid and 50% water.

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