PONTHIER | Fruit jellies



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

ADDED JOGAN . 1070	
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%

Blood Orange 100%

BRIX:11

ADDED SUGAR : 0%

Granny Smith Green Apple

BRIX : 20 ADDED SUGAR : 6%

Green apple puree

Yellow pectin (E440)

Sugar (1)

Sugar (2)

Glucose syrup

Total weight

Puree

Citric acid (E330)

Blood orange pure Sugar (1)

Yellow pectin (E440)

Sugar (2)

Glucose syrup

Total weight

Fruit required

Puree TDE require

Citric acid (E330)

1000a

111g

22g

949g 111g

29g

2222g

45%

74/75%



Banana BRIX : 27 ADDED SUGAR : 10%

10020 500.000	
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%

1000g
80g
16g
778g
100g
26g
2000g
45%
50%
74/75%

Cranberry

BRIX : 15

ADDED SUGAR : 12%

Cranberry puree

Yellow pectin (E440)

Sugar (1)

Sugar (2)

Glucose syrup

Total weight

Fruit required

Puree

TDE requi

Citric acid (E330)



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

Black cherry puree	1000g
Sugar (1)	89g
ellow pectin (E440)	18g
Sugar (2)	976g
Glucose syrup	111g
Citric acid (E330)	29g
otal weight	2222g
ruit required	45%
Puree	45%
DE required	75%

Exotic Fruits

BRIX : 25

ADDED SUGAR : 10%

Lychee 100%

BRIX : 16 ADDED SUGAR : 0%

1000a

120g

24g

730g

100a

26g

2000g 45%

1000g

127g

25q

816g

106g

38g

2111g

47%

Exotic fruits puree

Yellow pectin (E440)

Sugar (1)

Sugar (2)

Glucose svrup

Total weight

Fruit required

TDE required

Citric acid (E330)

1000a

156g

31g

611g

98q

20g

1916g

45%



Blackcurrant BRIX : 25,5 Added Sugar : 10%

Blackcurrant puree	1000
Sugar (1)	80
Yellow pectin (E440)	16
Sugar (2)	778
Glucose syrup	100
Citric acid (E330)	26
Total weight	2000
Fruit required	459
Puree	509
TDE required	74/759



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%

ugar (2)	709 <u>c</u>
lucose syrup	970
itric acid (E330)	350
otal weight	19330
ruit required	45%
uree	51%
DE required	74/75%



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

Lychee puree	1000
Sugar (1)	133
Yellow pectin (E440)	27
Sugar (2)	911
Glucose syrup	111
Citric acid (E330)	4(
Total weight	2222
Fruit required	45
Puree	45
TDE required	75

PGI : Protected Geographical Indication | TDE : Total Dry Extract

1000g

80g

16q

778g

100g

26g

50%

74/75%



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.

Blueberry BRIX:20 ADDED SUGAR : 10% Blueberry puree Sugar (1)

1000a

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%
includence	, 1/15/0



Greengage from Qu (Label Rouge)	iercy	Kiwi fron
BRIX : 26		AD
ADDED SUGAR : 8%)	Kiwi puree
Greengage puree	1000g	Sugar (1)
Sugar (1)	81g	Yellow pecti
Yellow pectin (E440)	16g	Sugar (2)
Sugar (2)	798g	Glucose syru
Glucose syrup	101g	Citric acid (E
Citric acid (E330)	26g	Total weight
Total weight	2022g	Fruit require
Fruit required	45%	Puree
Puree	49%	TDE required
TDE required	74/75%	

Kiwi from Adour (PGI) BRIX : 13 ADDED SUGAR : 0%	100%
Kiwi puree	1000g
Sugar (1)	89g
Yellow pectin (E440)	18g
Sugar (2)	964g
Glucose syrup	111g
Citric acid (E330)	40g
Total weight	2222g

Adour (PGI) BRIX : 13	100%	Le
D SUGAR : 0%		AD
	1000g	Lemon puree
	89g	Sugar (1)
E440)	18g	Yellow pectir
	964g	Sugar (2)
	111g	Glucose syru
0)	40g	Citric acid (E

50%

I) 100%	Lem
%	ADDEL
1000g	Lemon puree
89g	Sugar (1)
18g	Yellow pectin (E
964g	Sugar (2)
111g	Glucose syrup

Puree

TDE requi

100 100% BRIX : 8 D SUGAR : 0%



2	1000g
	178g
n (E440)	36g
	869g
р	111g
330)	29g
	2222g
h	45%



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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%



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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%



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	51%
TDE required	74/75%





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

PGI : Protected Geographical Indication 1 TDE : Total Dry Extract



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.

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

1000g
84g
17g
847g
104g
38g
2089g
45%
47%
74/75%

Flavicarpa Passion Fruit BRIX: 21

ADDED SUGAR : 10%

Pomegranate BRIX : 23 ADDED SUGAR : 10%

1000q

120g

24g

730g

100g

26g

45%

74/75%

1000g

80g

16g

778a

100g

26g

2000g

45%

74/75%

Passion fruit puree

Yellow pectin (E440)

Sugar (1)

Sugar (2)

Glucose syrup

Total weight

Fruit require

TDE required

Citric acid (E330)



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

1000g
89g
18g
964g
111g
40g
2222g
45%
45%
74/75%



Flavicarpa Passion Fruit 100% BRIX: 14.5

Passion fruit puree	10
Sugar (1)	1
Yellow pectin (E440)	
Sugar (2)	9
Glucose syrup	1
Citric acid (E330)	
Total weight	22
Fruit required	4
Puree	4
TDE required	74/

ADDED SUGAR : 0%

uree
(E440)
(0)

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

Mirabelle plum puree	1000
Sugar (1)	80
Yellow pectin (E440)	16
Sugar (2)	768
Glucose syrup	100
Citric acid (E330)	36
Total weight	2000
Fruit required	459
Puree	509
TDE required	74/75

White Peach

BRIX: 19.5

ADDED SUGAR : 10%



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%

ADDLD JUGAN. 070	
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%



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%

Prickly Pear BRIX : 21 ADDED SUGAR : 10% Prickly pear puree Sugar (1)

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 Sugar (1) in (E11) Yellow pe

iog
778g
100g
26g
2000g
45%
50%
74/75%

1000g

	80g	Sugar (1)
))	16g	Yellow pe
	778g	Sugar (2)
	100g	Glucose
	26g	Citric aci
	2000g	Total wei
	45%	Fruit requ
	50%	Puree
	74/75%	TDE requ

200000
Willamette Raspberry 100%
BRIX : 10,5

Raspberry puree	10
Sugar (1)	
Yellow pectin (E440)	
Sugar (2)	9
Glucose syrup	1
Citric acid (E330)	
Total weight	22
Fruit required	4
Puree	

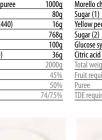
Redcurrant BRIX : 21,5 ADDED SUGAR : 10%

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%

Stéphane Augé Best Ice Cream Maker France 2007



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Pineapple BRIX:18 ADDED SUGAR : 5%

1000g
127g
25g
816g
106g
38g
2111g
45%
47%
74/75%

1000a

80g

16g

778g

100g

26g 2000g

45%

ADDED SUGAR : 0%

1000
89
18
976
111
29
2222
459
459
74/759

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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%

ADDED JUGAN.	10 /0
Ruby peach puree	1000
Sugar (1)	80
Yellow pectin (E440)	16
Sugar (2)	768
Glucose syrup	100
Citric acid (E330)	36
Total weight	2000
Fruit required	459
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%



Pear puree Sugar (1) Yellow pectin (E440)

Sugar (2)

Glucose syrup Citric acid (E330)

Total weigh

Fruit required

Puree TDE required 1000g 178g

36g

869g 111g

29g

2222g

45%

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%

1000g
89g
18g
976g
111g
29g
2222g
45%
45%
74/75%



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

Wild 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%



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

1000g
80g
16g
778g
100g
26g
2000g
45%
50%
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%

1000g
178g
36g
847g
111g
29g
22g
2200g
45%
45%
74/75%

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.



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