

Fruitose[®]
Crystalline Fructose

In Fruit Preparations & Jams



Fruitose[®] significantly enhances the sweet flavor, aroma, consistency and “fruitiness” of fruit jams and marmalades. Because it enhances natural and artificial flavors, the amount of flavoring added can be reduced in these products.

Galam's Recipes

Fruitose® can be added directly to the fruit at the beginning of the preparation, without adding water. This reduces the cooking time required and produces preserves that retain the texture and aroma of the fruit in the final product.

The higher osmotic pressure and low water activity of Fruitose® enables production of microbiologically stable fruit preparations with a lower brix than possible with other sugars.

In addition, Fruitose® masks the bitterness associated with artificial sweeteners and synergistically enhances their potency. Fruitose® can, therefore, be used to prepare lower calorie dietetic and diabetic fruit preparations with a delicious, full-bodied fruit flavor.

Fruit Preparation (Bx=45) for Yogurt

Ingredients:	%
Strawberries (fresh or frozen)	45.00
Sugar	36.40
Fruitose®	18.00
Pectin	0.50
Citric Acid	0.10
Strawberry flavor	x
Total	100.00

Method of Preparation

1. Mix the dry ingredients: Pectin, Citric Acid, Fruitose® and Sugar.
2. Blend the strawberries with the dry mixture while stirring, and start heating.
3. Continue stirring and heating until the desired Brix is achieved.
4. Pour into clean glass jars and close immediately.

Result: Into 150 ml plain yoghurt, add 10 g fruit preparation, and blend.

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Fruitose® based Strawberry Jam 65% D.S

Ingredients:	%
Strawberries	26.00
Fruitose®	47.00
Pectin	0.25
Citric Acid	0.17
Water	26.58
Total	100.00

Method of Preparation

1. Mix the dry ingredients: Pectin, Citric Acid and Fruitose®.
2. Dissolve the dry mixture in the water while stirring, and start heating.
3. Add in the strawberries, continue stirring and heating until the desired Bx is achieved.
4. Pour into clean glass jars and close immediately.



These recipes illustrate a process which is believed to be satisfactory for general use. Each recipe is offered for your consideration and authorization. For consulting- please advice Food Applications: Tel +972-46375021 or by email: mamanj@galam.co.il

Galam Group
Refining Nature's Raw Materials
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