



INGREDIUM

VEGAN MIRROR GLAZE

Pectin NHX

Citrix



060627
Pectin NHX - 1 Kg



Hot processing



Aqueous



PH < 3,8



Thermoreversible



Freeze / deep-freeze resistant



060620
Citrix- 1 Kg



Cold processing



Aqueous

PRODUCT BENEFITS :

PECTIN NHX is a pectin derived from citrus fruit peel and has the particularity of being thermoreversible. This mirror glaze, once gelled in cooling, can therefore be used several times by melting it again and pouring it at around 55°C.

1000 g water (1)	40,7%
500 g sugar	20,3%
20 g PECTIN NHX (060627)	0,8%
667 g sugar (2)	20,3%
250 g glucose syrup DE38-42	10,3%
20 g CITRIX solution, so :	
10 g CITRIX (060627)	0,4%
10 g water	0,4%

Total recipe = 2457 g

Blend the sugar (1) with PECTIN NHX. Dissolve CITRIX into water (2). Heat up the water (1) and incorporate the blend of sugar and PECTIN NHX while mixing. Bring it to the boil. Add the glucose syrup, the sugar (2). Bring it to the boil again. Store in the fridge. Use at around 55°C.

SUGGESTIONS

The dosage of CITRIX in this recipe is adjusted to a water having an initial pH of around 7-7.2 (EVIAN type). If the pH value of your water is different, you should adjust the dosage of CITRIX accordingly to reach a final pH in your mirror glaze of 3.5-3.8.

This mirror glaze can also be prepared in a chocolat version by adding 20% chocolate couverture to the weight of current total recipe.



Texturizers and Starches - Pectin NHX



Acids ans Salts - Citrix