

Title (en)

METHOD FOR PRODUCING A FRUIT PRODUCT, AND FRUIT PRODUCT

Title (de)

VERFAHREN ZUR HERSTELLUNG EINES FRUCHTPRODUKTS UND FRUCHTPRODUKT

Title (fr)

PROCÉDÉ DE PRODUCTION D'UN PRODUIT DE FRUIT ET PRODUIT DE FRUIT

Publication

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Application

EP 20744086 A 20200729

Priority

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Abstract (en)

[origin: WO2021018987A1] In order to allow the gelling effect of pectins also for what are known as "clean label" applications, moreover as economically as possible and preserving resources to the greatest possible extent, the invention provides a method having the following steps: a) providing a mass of fruits and/or comminuted fruits without their skin, cores and stalks; and b) holding the heated mass at a temperature above 75°C, preferably above 80°C, particularly preferably in a range between 94°C and 96°C, over a period ranging from 45 minutes to 180 minutes, preferably ranging from 50 minutes to 150 minutes, particularly preferably ranging from 60 minutes and 120 minutes.

CPC (source: EP)

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