

Lemon Gelee

Pâte de Fruit



RECIPE QUANTITY	1	Quadro frame of 169 pieces	RECIPE NUMBER	CS40010
------------------------	---	----------------------------	----------------------	---------

Lemon jelly

600 g lemon purée without added sugar, Boiron	21.16oz
90 g granulated sugar	3.17oz
20 g yellow pectin *	0.71oz
150 g glucose syrup, Liquiss	5.29oz
800 g granulated sugar	28.22oz
12 g tartaric acid 1:1	0.42oz

Bring the lemon purée to the boil. Mix first amount of sugar and pectin and pour into purée. Boil for 1 minute until pectin sets. Add glucose and second amount of sugar and bring to a boil at 103°C / 217.4°F. Add tartaric acid.

* Dosage refers to new pectin yellow ribbon product from Pistor marked "New Quality" - approx. from autumn 2015.

Lemon Gelee

1672 g Lemon jelly	58.98oz
200 g granulated sugar	7.05oz

Felchlin Marketing Material

- 1 piece Quadro plate, 305 x 305 mm**
- 3 piece Silicon frame white, 5 mm**
- 1 piece Backflon foil, single (re-usable), 365 x 365 mm**

Finishing

Pour the jelly onto a Teflon foil into a silicon frame of 300 x 300 mm / 11.811 x 11.811 inches frame of 15 mm / 0.59 inch in height. Smooth out and leave to crystallise. Cut cubes of 22.5 x 22.5 mm / 0.98 x 0.98 inches and roll in granulated sugar.

Tip

If the purée contains sugar, deduct the amount from the glucose amount. for example 600 g / 21.2 oz purée with 15% invert sugar, add 90 g / 3.17 less of the glucose - here 150 g / 5.29 oz instead of 240 g / 8.47 oz. This gelee filling can also be used for praline inserts up to 5 mm / 0.197 inch in height.

in all markets

Structure



Lemon jelly
Sugar coat

FELCHLIN PRODUCTS

VO07	Quadro plate, 305 x 305 mm
VO30	Silicon frame white, 5 mm
WR58	Backflon foil, single (re-usable), 365 x 365 mm

Please note: Some products are not available

Felchlin
SWITZERLAND

Lemon Gelee

Pâte de Fruit

Felchlin Marketing Material



Frames Quadro

VO07 Quadro plate Format 305 x 305 mm / 12.01 x 12.01 inches

VO08 Quadro frame green

Format 305 x 305 x 5 mm / 12.01 x 12.01 x 0.197 inches

VO09 Quadro frame yellow Format 305 x 305 x 2.5 mm / 12.01 x 12.01 x 0.098 inches

VO30 Silicon frame white

Format 305 x 305 x 5 mm / 12.01 x 12.01 x 0.197 inches

WB91 Quadro foils bundle of 100 foils Format 350 x 350 mm / 12.01 x 12.01 inches

WR58 Backflon foil, single (re-usable) Format 365 x 365 mm / 14.37 x 14.37 inches

Lemon Gelee

Pâte de Fruit



Recipe number : CS40010

Description : Gelee made of Lemon

Sales data :		Nutritional values per 100 g :	
Shelf life	28 days	Kilocalorie (kcal)	273
Selling days	21 days	Kilojoule (kJ)	1143
Selling price		Lipids	0.04 g
Selling unit	100 g	saturated fatty acids	0 g
		Carbohydrates	67.69 g
		of which sugars	63.18 g
		Proteins	0.29 g
		Salt	0 g

Declaration :

Sugar, lemons 32%, glucose syrup (wheat glucose), gelling agent (pectin), acidifying agent (tartaric acid (L+))

State 10.07.2024

Information relating to shelf life and sales days are for reference value only

Allergen information is compliant with current Swiss legislation