

Gelling sugar (2:1) organic with pectin, jam sugar

Designation: jam sugar (2:1) with pectin

Description: Gelierzucker zur Zubereitung von Fruchtaufstrichen (2:1) auf Basis von Rohrohrzucker.

Preparation: Mix 500g jam sugar with 1 kg ripe, chopped fruit or 700ml juice. Bring to a boil while stirring, continue at least 2-3 minutes. The boiling hot jam is filled brimful into clean jars. The jars are capped and placed upside down on the lid for about 5 min. For fruits with low pectin content (eg. mango, peach, strawberry) add lemon juice or grated apple.

Ingridients: raw cane sugar*, gelling agent: pectin, saccharose

* from controlled organic cultivation

Raw food: No
Fairtrade: No
Gluten-free: No
Vegan: Yes
Superfood: No
Naturally gluten-free: No
Plastic-free: No
Organic: Yes
Colli/Multi package: We trade this item in various packaging units. The current packaging size is 25kg. Please refer to the order confirmation for the final packaging unit.
Value Pack: No

ECO Control Point: DE-ÖKO-003

[Zum Produkt](#)

Nährwerte

Unzubereitet pro 100 g

Calorific value kj	1655 kj
Calorific value kcal	396 kcal
Carbohydrates	98.2 g
Of which sugar	95.9 g
Fibers	1.4 g
Salt	0.054 g

Allergene

Gluten-containing cereal	Nein
Chicken egg	Nein
Peanuts	Nein
Milk	Nein
Celery	Nein
Sesame seeds	Nein
Lupines	Nein

Crustaceans	Nein
Fish	Nein
Soy	Nein
Nuts	Nein
Mustard	Nein
Sulfur dioxide and sulphite	Nein
Molluscs	Nein
Cashews	Nein
Spelt	Nein
Barley	Nein
Oat	Nein
Hybrid Strains	Nein
Kamut	Nein
Macadamia	Nein
Almonds	Nein
Brazil Nuts	Nein
Pecans	Nein
Pistachios	Nein
Rye	Nein
Hazelnuts	Nein
Sesame	Nein
Walnuts	Nein
Wheat	Nein