

# Strawberry jams

*Recipe*

## Ingredients

- Frozen strawberry 650 g.
- Maltitol syrup (MU-75) or Maltitol powder (MP) 350 g.
- Unsalted butter ½ tsp.
- Liquid pectin 100 g.
- Lemons juice 1 tbsp.

## Method

1. Add strawberry to a sauce pan over high heat. Stir in unsalted butter and liquid pectin.
2. While stirring, add MU-75 or MP to the mixture and mix well.
3. Let the mixture boil until it thickens. Remove any scum that may rise to the surface with a ladle.
4. Pour the mixture in to bottle, seal and store away

## Expect Properties

- Lower calorie
- Lower sweetness
- Anti-coloring
- Heat stability



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*Sweetener*

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