Regular Pectin Products *(Powdered and Liquid)*

- Use ripe fruit
- Do not reduce sugar unless product specifies a reduced sugar option.
- Measure accurately
- Do not double recipe (except as instructed with “Flex Batch” products from Ball.)
- Follow cooking instructions outlined by pectin manufacturer
- Process in a boiling water canner (except for freezer jams)
- Best to use ½ pint or pint jars (Larger jars may not set up because they cool too slowly.)
- Refrigerate after opening

Powdered Pectin Products *(Usually made from citrus fruit)*

- Sure-Jell or MCP Pectin - cooked/freezer
- Mrs. Wages Fruit Pectin – cooked/freezer
- Ball Real Fruit® Classic Pectin (Flex Batch) – cooked/freezer

Liquid Pectin Products *(Made from apples)*

- Be sure to observe expiration date. Using pectin packages after expiration date often results in runny products, refrigeration of liquid pectin helps maintain functionality. Products, especially those with low acid ingredients (garlic or herb jellies) take time (sometimes several weeks) to set up.

- Sure-Jell Certo - cooked/freezer
- Ball RealFruit® Liquid Pectin - cooked/freezer

Low-Methoxyl Pectin and Special Modified Pectin

- Are most often used for cooked jams/jellies
- Can be used for both low and no sugar products (follow instructions for best results)
- Products will have a different texture and may take time to set up.
- Can be sweetened with sucrose (table sugar), fructose, honey or artificial sweetener, or natural juices like concentrated apple or white grape juice. Some products now include recipes using sucralose (Splenda).
- Process in a boiling water canner (except for freezer jams)
- Should **not** be used for low acid preserves (such as jalapeno pepper, mango, blue elderberry, zucchini, or pumpkin)
- Refrigerate after opening.
Low-Methoxyl and Special Modified Pectin Products

- Mrs. Wages - Lite Fruit Pectin
- Ball Real Fruit® Low or No-Sugar Needed Pectin “Flex Batch” cooked
- Sure-Jell for Lower-No Sugar Recipes - cooked/freezer
- Pomona’s Universal Pectin - cooked (available at Health/Natural food stores/garden stores and some grocery stores). Has low-methoxyl pectin plus a packet of calcium included in box. Recipes are included.
- Can also use recipes in SP 50-765, “Low Sugar Fruit Spreads.”

Other Products

- Kanten Flakes (agar from seaweed) - cooked. Can be frozen, but not canned. Available at health food stores.
- Clear-Jel - cooked. Modified food starch. Fruit spread has limited shelf life. Make small batches and store in refrigerator or freezer. No researched recommendations for water bath canning.

Contact Information for Pectin Manufacturers

- **Sure-Jell, including Certo and MCP brands** (Kraft Heinz Foods)
  [www.myfoodandfamily.com](http://www.myfoodandfamily.com)
  800-437-3284, 6:00 am - 4:00 p.m. PDT.
- **Ball and Kerr** (Newell Brands)
  [www.homecanning.com](http://www.homecanning.com)
  800-240-3340 – 6:00 a.m. – 3:00 p.m. PDT
- **Mrs. Wages**
  [www.mrswages.com](http://www.mrswages.com)
  Kent Precision Foods Group
  800-647-8170 - 6:00 a.m.–3:00 p.m. PDT
- **Pomona’s**
  Green Link LLC
  [www.pomonapectin.com](http://www.pomonapectin.com)
  559-760-0910 (leave message for return call); info@pomonapectin.com

Source: OSU Master Food Preserver Program
in an inclusive, equitable, and socially just manner. OSU Extension Service educational programs, services, activities, and materials are available to all people.