

Pectin Facts

Regular Pectin Products (*Powdered and Liquid*)

- Use ripe fruit
- Do not reduce sugar
- Measure accurately
- Do not double recipe (except as instructed with "Flex Batch" products from Ball.)
- Follow cooking instructions
- Process in a boiling water canner
- Best to use ½ pint or pint jars (Larger jars may not set up because they cool too slowly.)

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

- **Sure-Jel Pectin** - cooked/freezer, Kraft General Food - 1-800-437-3284
6:00 a.m.-4:00 p.m. PDT
- **MCP Pectin** - cooked/freezer, Kraft General Foods, 1-800-437-3284
6:00 a.m. - 4:00 p.m. PDT
- **Mrs Wages Fruit Pectin** - 1-800-647-8170
6:00 a.m. - 3:00 p.m. PDT
- **Ball RealFruit® Classic Pectin** - Jarden Home Brands, Consumer Affairs Dept.,
PO Box 3729, Muncie, IN 47307-0729, 1-800-240-3340

Liquid Pectin (*Made from apples*)

- **Certo** - cooked/freezer, Kraft General Foods, 1-800-437-3284
6:00 a.m. - 4:00 p.m. PDT
Be sure to observe expiration date. (Using pectin packages with expired dates often results in runny products, refrigeration helps maintain freshness.)
- **Ball RealFruit® Liquid Pectin** - cooked/freezer, Home Canner's Helpline, 1-800-240-3340, M-F 8:30 a.m. - 4:30 p.m. EDT.
(Observe expiration date, refrigeration helps maintain freshness.)
- **Mrs. Wages Liquid Fruit Pectin** - Cooked/freezer jam.
<http://www.mrswages.com/> or 1-800-647-8170

Low/No Sugar Pectin Products

Low-Methoxyl Pectin and Special Modified Pectin Products

- Are used for cooked jams/jellies usually
- Can be used for both low and no sugar products
- Can be sweetened with sucrose (table sugar), fructose or artificial sweetener, or natural juices like concentrated apple juice
- Do not freeze well
- Should be processed for longer term storage
- Should not be used for low acid preserves (such as jalapeno zucchini, or pumpkin)
- Have a shorter shelf life than regular jams or jellies

- **Mrs. Wages - Lite Fruit Pectin**, 800-647-8170
6:00 a.m.–3:00 p.m. PDT
- **Ball Real Fruit® Low or No-Sugar Needed Pectin** cooked, Jarden Home Brands, Consumer Affairs Dept., PO Box 3729, Muncie, IN 47307-0729, 800-240-3340.
- **Sure-Jel for Lower-No Sugar Recipes** - cooked/freezer, Kraft General Foods, 1-800-437-3284, 6:00 am - 4:00 p.m. PDT. Modified regular pectin. Sets up with at least ¼ less sugar than regular pectin. Do not reduce sugar more than instructed. Now includes several recipes for using Splenda and concentrated grape or apple juice in place of sugar. These products will have a different texture and may take time to set up. Processing in boiling water canner recommended
- **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."
- **Note:** Ball "Low or no-sugar pectin" and Pomona's pectin can be used with honey as the sweetener.

Other Reduced Sugar Products

- **Ball Instant Fruit Pectin**- no cook (freezer jam). Uses ⅓ the sugar of regular freezer jam. Can also be made with sugar substitutes such as Splenda.
- **Mrs. Wages – No Cook Freezer Jam Fruit Pectin**. Using 1½ cups sugar to 4 cups crushed fruits.
- **Kanten Flakes** (agar) another form of seaweed thickener. 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.

Web Sites:

- Certo, Sure-Jel, MCP: www.kraftfoods.com
- Ball and Kerr: www.homecanning.com
- Mrs. Wages: www.mrs wages.com
- Pomona's <http://www.pomonapectin.com/>

Source: OSU Master Food Preserver Program