



Stabilizers

Jams & Fruit Preparations

Blendhub commercializes a wide range of stabilizers for various jams and Fruit Preparations. Our expertise and powder blending capabilities with hydrocolloids like pectins has been designed to meet the requirements of the industry in terms of quality, texture, fruit content, sugar and calcium content, pH, process conditions and cost. For other preparations like fruit preparations we have a wide portfolio of blends based on functional stabilizers.

Jams
Fruit Preparations

The flexibility and efficiency you need to design, produce and deliver powder based food anywhere in the world.



Jams and Jellies

- ▶ Spreadable texture and homogeneous appearance
- ▶ Gel formation
- ▶ Calcium addition or not
- ▶ Fruit suspension
- ▶ Optimal filling temperature
- ▶ Excellent stability at pH 3.2 - 3.6
- ▶ Desired brix content

Blends based on pectins suitable for standard, diet, bakeable and low sugar jams.

Fruit Preparations

- ▶ Improves water retention
- ▶ Improves flow in fruit feeder
- ▶ Improve distribution of fruit pulp
- ▶ Allows addition of fruit pieces

Premigum® XPF



Wide range of hydrocolloid blends for all applications, textures, and production processes.

Functional Benefits

Jams and Fruit Preparations

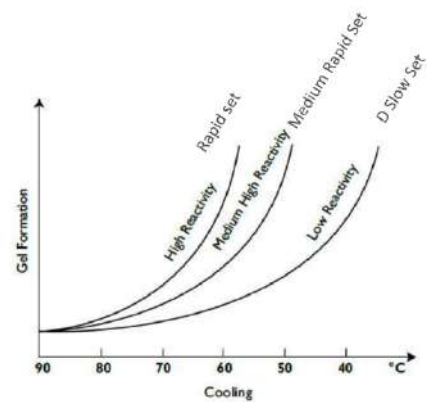
STABILIZER	OPTIMAL pH RANGE	TEXTURE	FILLING TEMPERATURE	°BRIX	MORE INFO
PREMIGUM XPM based on HM pectin	3.2 – 3.6	More firm	*on graph	> 55	Non calcium dependent
PREMIGUM XPM based on LM pectin	3.6 – 4.2	More spreadable	*on graph	< 55	Calcium dependent

Gel formation

Stabilizers in jams improve the jam's ability to gel, ensuring that it has the right firmness and spreadability.

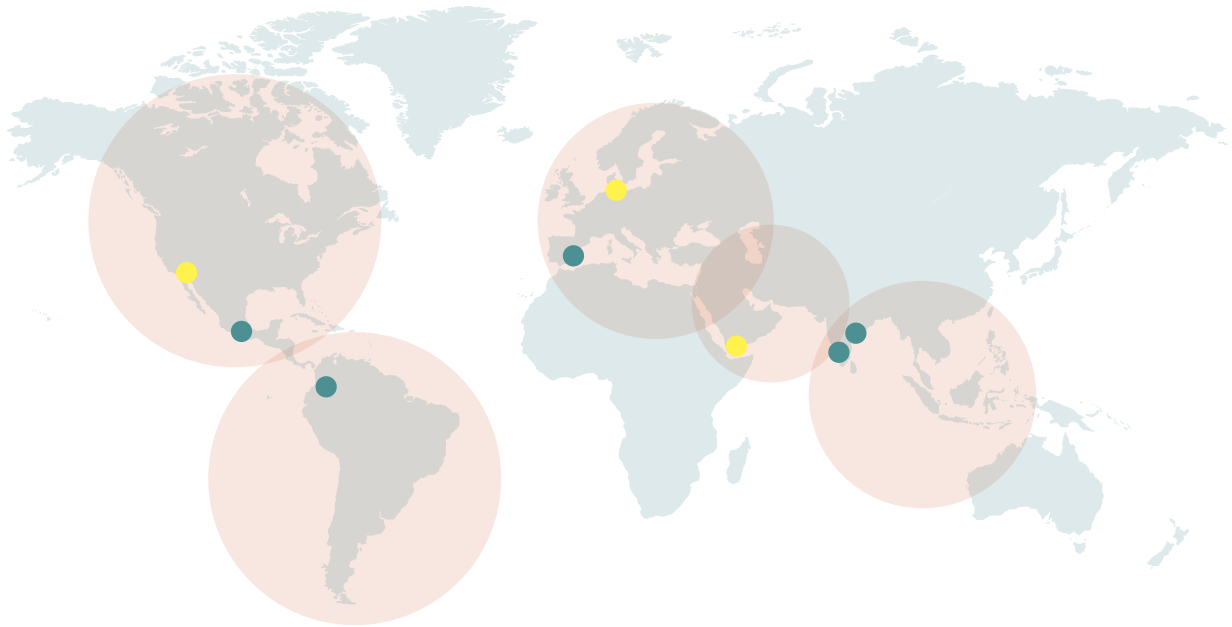
Depending on the filling temperature and calcium reactivity, we offer blends adapted to the needs of the industry for both fast and slower gelling.

- ▶ High Methoxyl
- ▶ Low Methoxyl



We design food products containing powder based food ingredients, anywhere in the world

A proven **Food-as-a-Service** strategy to support food companies and entrepreneurs from idea to product launch in less than 9 months.



Global Network of Hubs for Powder-Based Production Anywhere

Portable Powder Blending

The PPB machine is the core of a production hub. Designed to fit into a 40ft container for efficient transport and deployment. It can be operative anywhere in the world in less than 6 weeks and it can blend 2K MT/shift in a year.



Highest quality standards

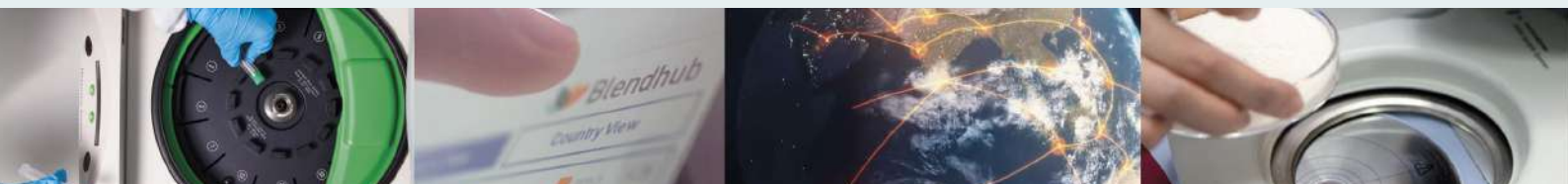
All Blendhub network hubs are FSSC 22000 approved. They also obtained FDA, Kosher, Halal and other top-quality certifications in the food industry.

Accelerated innovation

Easy access to new ingredients and flavors.
100% adaptable solutions to consumer trend.
Large community of food experts.
Tailored solution to grow your business.

Replicable on a global scale

Global network with replicated processes.
Recipe confidentiality protection.
Local experts for local solutions.
Data-driven ingredient search and sourcing.
Functional and flexible pilot plant.



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