**Unique Properties of GRINDSTED® Pectin PRIME**

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Conventional pectin types on the market for organic low sugar fruit spreads must be used in high dosage and do not give the desired optimal texture, syneresis control, and fruit distribution. These quality flaws of the fruit spreads are consequences of limited gelling ability and lack of robustness of conventional low ester pectin types.

The improved flexibility and higher water binding capacity of the GRINDSTED® Pectin PRIME helps closing these quality gaps even at significantly lower dosages. The presented work shows the improved functionality in low sugar fruit spread systems. The mechanism responsible for the unique interaction will be set against traditional high and low ester pectin types, using predominantly rheological and sensory methods.