

APPLE PECTIN EXTRACT  
250 ml e

For allergens, see  
ingredients in **bold**

Ingredients: Water, Pectin Extract  
Solids (10%), Acidity Regulator:  
Potassium Citrate, Preservative:  
**Sulphur Dioxide**

For a free recipe booklet,  
visit the *Certo* website  
at [www.certo.co.uk](http://www.certo.co.uk) or contact  
R H Amar Tel 01494 530200

Distributed by RH Amar  
Turnpike Way, High Wycombe, HP12 3TF,  
on behalf of *Certo* Ltd, the registered  
owners of the Trade Mark *Certo*.

**BEST BEFORE END, SEE CAP**

# Certo

PECTIN FOR SUPERIOR  
JAMS & MARMALADES



## STRAWBERRY, RASPBERRY OR BLACKBERRY JAMS

Makes about 5lb (2.25kg)

2¼lb (1kg) fruit, 3 tablespoons (3 x 15ml spoons) fresh lemon juice,  
3lb (1.4kg) sugar, ½ bottle *Certo* (125ml).

1. Prepare the fruit, crush thoroughly and put in a large pan.
  2. Add the lemon juice and sugar to the pan.
  3. Heat slowly until dissolved, stirring occasionally.
  4. Add a small knob of butter to reduce foaming.
  5. Bring quickly to a full rolling boil and boil rapidly for 2 minutes, stirring occasionally.
  6. Remove from the heat and stir in the *Certo*. Skim if necessary.
  7. Allow to cool slightly to prevent the fruit floating.
  8. Pot and cover in the usual way.
- When making 10lb (4.5kg) of jam double the quantities and boil for 4 minutes.

Jams made with *Certo* require less boiling, and retain the full flavour and colour of the fruit.

Reclose and refrigerate after opening and use within 14 days.



▶ HALF BOTTLE MEASURE