

Fruit Filling Troubleshooting Guide

PROBLEM	PROBABLE CAUSE	PROBABLE SOLUTION
Mold*	<ul style="list-style-type: none"> • Unsealed pails • Unsanitary handling 	<ul style="list-style-type: none"> • Seal pails after use • Use clean utensils
Fermentation*	<ul style="list-style-type: none"> • Yeast contamination • Unsealed pails • Stored by oven • Unsanitary handling 	<ul style="list-style-type: none"> • Seal pails to prevent contamination • Seal pails after use • Store in cool area • Use clean utensils
Syneresis	<ul style="list-style-type: none"> • Over agitating or texturizing jellies 	<ul style="list-style-type: none"> • Texturize only what is needed for day's production
Off-color	<ul style="list-style-type: none"> • Product too close to oven or other heat source • Age 	<ul style="list-style-type: none"> • Store in cool area • Rotate and use fresh product
Surface crusting	<ul style="list-style-type: none"> • Lids left off pail 	<ul style="list-style-type: none"> • Store with lids sealed
Filling bakes out	<ul style="list-style-type: none"> • Poor dough sealing • Too much filling • Wrong filling • Oven too hot • Overbaking 	<ul style="list-style-type: none"> • Use wash to seal edges • Check scale weight • Use bake stable filling • Check oven temperature • Check baking times

**Products are preserved to combat problems*



For product or distribution center information, call 1-800-248-1144.