



Type APA312

Description

Andre pectin type APA312 is a purified low methoxyl pectin, extracted from apple pomace and standardised with sugars.

Composition

Pectin	E 440
Sucrose	

Typical application

Bakery filling

pH range	2.5 - 3.8
----------	-----------

Usage levels (Guidelines)

Jams and fruit preparations 0.7 - 2.2 %

We recommend dissolving pectin in water before addition to the final system.

Sensory characteristics

Item	Index
Appearance	free flowing powder
Colour	pale brown powder
Odour	slight, free from off - notes
Taste	slight, free from off - flavours

Specification

Item	Index
pH (2% solution)	2.8 - 3.8
Degree of esterification	38 - 41 %
Grade with calcium	110 ± 10
Galacturonic acid	≥ 65 %
Loss on drying	≤ 12 %
Acid-insoluble ash	≤ 1 %

Chemical characteristics

Item	Index
Nitrogen content:	≤ 1 %
SO ₂ *	≤ 10 mg/kg
Free methyl, ethyl and isopropyl alcohol	≤ 1 %

Lead	≤ 2 mg/kg
Arsenic	≤ 3 mg/kg
Mercury	≤ 1 mg/kg
Cadmium	≤ 1 mg/kg

* Not used in the process.

Microbiological characteristics

Item	Index
Total plate count	≤ 500 CFU/g
Yeast and mould	≤ 100 CFU/g
Coliforms	< 3.0 MPN/g
E. coli	< 3.0 MPN/g
Staphylococcus aureus	absent in 25 g
Salmonella	absent in 25 g

Legal requirements

This product complies with all criteria laid down by EU, FAO/WHO (JECFA) and FDA/FCC and is GMO and Allergen free according to EC directives.

Quality assurance system

ISO 9001, ISO 22000, BRC, Halal, Kosher.

Packaging & storage

Packaging	paper with polythene liner (25 kg net)
Storage	cool and dry
Shelf life	24 months

Risks and handling

A Material Safety Data Sheet is available on request.

免责声明

虽然我们已经尽力来确保此处提供的信息是准确的,但此处包含的任何内容仍不能解释为暗含着我们的任何陈述或担保并为此承担法律责任,包括但不限于关于本信息的或未侵犯第三方知识产权的准确性、及时性或完整性的任何担保。本文件的内容会随时修改,恕不另行通知。本文件非受控,且在更改后不会自动替换。如需本文件的最新版本或更进一步的信息,请与我们联系。由于用户的产品配方、具体用途的应用方式以及使用条件都不在我们的控制范围之内,因此我们对于用户可能得到的结果不作任何担保或陈述。用户有责任确定我们的产品对于用户特定目的的适用性,以及用户预期使用我们产品的合法地位。