



# Type APC220

## Low Methoxyl Amidated Medium Calcium Reactivity Pectin

### Description

Andre pectin type APC220 is a purified low methoxyl amidated pectin, extracted from citrus peel and standardised with sugars to constant rheological properties in a defined gel with 35 % SS at pH 3.1.

### Composition

|         |       |
|---------|-------|
| Pectin  | E 440 |
| Sucrose |       |

### Typical application

Low sugar jams with soluble solids 30 - 50 %

Low sugar jellies with soluble solids 30 - 50 %

### Usage levels (Guidelines)

0.3 - 0.8 %

The optimal dosage depends on pH, soluble solids and calcium content in the application.

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)         | 3.8 - 4.5          |
| Degree of esterification | typically 32 ± 3 % |
| Degree of amidation      | typically 18 ± 3 % |
| Reactivity to calcium    | medium             |
| Galacturonic acid        | ≥ 65 %             |
| Loss on drying           | ≤ 12 %             |
| Acid-insoluble ash       | ≤ 1 %              |

### Chemical characteristics

| Item                                     | Index      |
|--|------------|
| Nitrogen content:                        | ≤ 2.5 %    |
| SO <sub>2</sub> *                        | ≤ 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.

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