



Type EXP20082601 HM Slow Set Pectin E440

Description

Andre pectin type EXP20082601 is a slow setting purified high methoxyl pectin, extracted from Citrus peel and standardised with sugar (sucrose).

Composition

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

Typical application

Jams, jellies, fruit juice drinks.

| | |
|----------------|-----------|
| pH range | 2.5 - 3.5 |
| Soluble solids | > 55 % |

Usage levels (Guidelines)

Jams, jellies 0.4 - 1.0 %

Confectionery 0.8 - 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 | 61 - 66 % |
| 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.

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