



Type APC210CL

Low Methoxyl Amidated High Calcium Reactivity Pectin

Description

Andre pectin type APC210CL is a purified low methoxyl amidated pectin, extracted from lime peel, standardised with sugars and buffer salts to constant rheological properties in a defined gel with 78 % SS at pH 4.5.

Composition

Pectin	E 440
Sucrose	
Disodium diphosphate	E 450 (i)
Sodium polyphosphate	E 452 (i)
Tricalcium phosphate	E 341 (iii)

Typical application

Low acidity confectionery

pH range	3.6 - 4.8
Soluble solids range	78 - 84 %

Usage levels (Guidelines)

Confectionery: 1.2 - 2.5 %

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)	4.0 - 5.0
Degree of esterification	typically $30 \pm 3\%$
Degree of amidation	typically $20 \pm 3\%$
Galacturonic acid	$\geq 65\%$
Loss on drying	$\leq 12\%$
Acid-insoluble ash	$\leq 1\%$

Chemical characteristics

Item	Index
Nitrogen content:	$\leq 2.5\%$
SO_2^*	$\leq 10 \text{ mg/kg}$
Free methyl, ethyl and isopropyl alcohol	$\leq 1\%$
Lead	$\leq 2 \text{ mg/kg}$
Arsenic	$\leq 3 \text{ mg/kg}$
Mercury	$\leq 1 \text{ mg/kg}$
Cadmium	$\leq 1 \text{ mg/kg}$

* Not used in the process.

Microbiological characteristics

Item	Index
Total plate count	$\leq 500 \text{ CFU/g}$
Yeast and mould	$\leq 100 \text{ CFU/g}$
Coliforms	$< 3.0 \text{ MPN/g}$
E. coli	$< 3.0 \text{ MPN/g}$
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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