



Type APA311

Description

Andre pectin type APA311 is a purified low methoxyl pectin, extracted from apple pomace and standardised with sugars.

Composition

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

Typical application

Bakery filling.

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| 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 - 43 % |
| Grade (USA SAG) | 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.

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