

Type APA167B

HM Slow Set Pectin for Confectionery E440

Description

Andre pectin type APA167B is a slow setting purified high methoxyl pectin, extracted from apple pomace and standardised with sugar (sucrose) and buffer salts.

Composition

Pectin	E 440
Sucrose	
Sodium polyphosphate	E 452
Sodium citrate	E 331
Citric acid	E 330

Typical application

Confectionery.

pH range	3.1 - 3.8
Soluble solids	70 - 80 %

Usage levels (Guidelines)

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)	4.0 - 5.0
Degree of esterification	58 - 64 %
Grade Confectionery	160 ± 7
Buffer Capacity	0.5 - 0.8 ml
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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