

Type EXP19111401

Low Methoxyl Amidated Pectin

Description

Andre pectin type EXP19111401 is a low methoxyl amidated pectin which is standardised with sugars to constant rheological properties .

Composition

Pectin	E 440
Sucrose	

Typical application

Intended for use as a gelling agent apply to fruit filling .

Usage levels (Guidelines)

Fruit fillings 0.2 - 1.5 %

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)	3.6 - 4.4
Degree of esterification	36 - 44 %
Degree of amidation	8 - 14 %
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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