

**DESCRIPTION:**

Pectin is a natural vegan hydrocolloid found in fruits. It is a key ingredient in jams and jellies and can be used as a fat replacer. It provides gelation, viscosity, texture and protein stability for a number of food applications.

ORIGIN:

China

SENSORY CHARACTERISTICS:

Appearance:	Free flowing powder.
Colour:	Pale brown powder.
Odour:	Slight, free from off-notes.
Taste:	Slight, free from off-flavours.

CHEMICAL AND PHYSICAL CHARACTERISTICS:

Pectin content:	> 60 %
Galacturonic acid:	> 65 %
Loss on drying:	< 12 %
Ash ,total:	< 5 %
Acid-insoluble ash:	< 1 %
Nitrogen content:	< 1 %
SO ₂ :	< 50ppm
Free methyl, ethyl and isopropyl alcohol:	< 1 %
Heavy metals as lead:	< 15ppm
Lead:	< 5ppm
Arsenic:	< 3ppm
Particle size:	1% retained on 300um

MICROBIOLOGICAL CHARACTERISTICS:

Total plate count:	< 1000 cfu/g
Yeast and mould:	< 100 cfu/g
Coliforms:	Absent in 1 g
E. coli:	Absent in 1 g
Staphylococcus aureus:	Absent in 1 g
Salmonella:	Absent in 25 g





APPLICATIONS:

Confectionery, Jellies

- pH range: 3.0 – 3.5
- Soluble solids: > 75 %

Jams, Jellies

- pH range: 2.5 – 3.5
- Soluble solids: > 55 %

Beverages

SUGGESTED USE LEVEL:

Confectionery, Jellies: 1.5 – 2.5 %

Jams, Jellies: 0.4 – 1.0 %

Beverages: 0.01-0.5%

LEGAL REQUIREMENTS:

This product complies with all criteria laid down by ECC/EU, FAO/WHO (JECFA) and FDA/FCC.

NUTRITIONAL INFORMATION:

Energy (per100g): typically 550 - 650kJ

Protein: typically < 0.5%

Carbohydrates : 15 – 25%

Of which sugars: 15 – 25%

Fat: < 0.5%

Fibre: typically 75 – 85%

STORAGE CONDITIONS:

Store away from heat and moisture, preferably at a cool and dry place. The product, when stored in these conditions and in its original unopened packaging, will maintain its initial properties for 24 months.

PACKAGING:

The product is packed in 25Kg kraft bags with a PE bag inner.

