

TECHNICAL DATA SHEET

LMA CITRUS PECTIN



We provide customized application solutions

DESCRIPTION:

LMA Citrus Pectin is a purified low methoxyl amidated pectin, extracted from citrus peel and standardized with sucrose and buffer salts (E450i disodium diphosphate, E341iii tricalcium phosphate).

ORIGIN:

China

SPECIFICATION:

Reactivity to calcium:	High
pH (1% solution):	4.0 – 5.0
Degree of Esterification:	25 – 30%
Degree of Amidation:	20 – 25%

SENSORY CHARACTERISTICS:

Appearance:	Free flowing powder.
Colour:	White to light brown.
Odour:	Neutral, free from off-notes.
Taste:	Neutral, 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

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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:

Yogurt, Low Sugar Jam, Fruit Preparations and Glazing.

SUGGESTED USE LEVEL:

1.0 – 1.8 %, 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.

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.

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