



DESCRIPTION:

HM SUGAR-FREE PECTIN is a high-purity sucrose-free pectin specially developed for functional products and is also a high-esterification pectin.

ORIGIN:

China

SPECIFICATION:

Setting Temperature: 50-60 °C

pH (1% solution): 2.7-3.4

Degree of Esterification: 62 - 66%

SENSORY CHARACTERISTICS:

Appearance: Free-flowing powder

Colour: White to light brown

Odor: Slight, free from off-notes

Taste: Slight, free from off-flavors

CHEMICAL AND PHYSICAL CHARACTERISTICS:

Methoxyl Content: $\geq 6.7\%$

Tap-Density: ≥ 0.75 g/ml

pH (1% water solution): 2.7-3.4

Loss on Drying: $< 12\%$

Galacturonic Acid: $\geq 84\%$

Viscosity (4%): ≤ 400 mPa.s

Heavy Metals as Lead: ≤ 15 mg/kg

MICROBIOLOGICAL CHARACTERISTICS:

Total Plate Count: < 1000 cfu/g

Yeast and Mold: < 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



We provide customized application solutions

APPLICATIONS:

Confectionery, Jellies,

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

SUGGESTED USE LEVEL:

Confectionery, Jellies: 1.5-2.5 %

LEGAL REQUIREMENTS:

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

NUTRITIONAL INFORMATION:

Energy (per 100g): typically 550-650kJ

Protein: typically < 0.5%

Carbohydrates: 15-25%

Fat: < 0.5%

Fiber: 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 20 or 25 kg kraft bags with a PE bag inner.