

SPECIFICATION OF MODIFIED CITRUS PECTIN

Description:

Modified Citrus Pectin (MCP) is a refined form of citrus pectin found in fruits like citrus or lemons. It has a unique molecular structure achieved through modification, making it more easily absorbed.

MCP may have health benefits such as inhibiting certain cancer cell growth, supporting the immune system, and aiding in detoxification by binding to heavy metals in the body.

CAS No.: 9000-69-5 **HS CODE:** 1302200000

Specification:

NO.	ITEMS	SPECIFICATION
1	Appearance	Light yellow to brown powder
2	Form	Loose granular, uniform particle size
3	Odour	No strange smell
4	Loss on Drying, w/%	≤ 12.0
5	Galacturonic Acid, w/%	≥ 65
6	Degree of Esterification, w/%	≤ 20.0
7	Av. Molecular Weight, Da	3000-13000
8	pH	5.2-6.0
9	Transmittance, w/%	/
10	Acid-Insoluble Ash, w/%	≤ 1.0
11	SO ₂ , mg/kg	≤ 50
12	Free methyl, ethyl and isopropyl alcohol, w/%	≤ 1.0
13	Lead, mg/kg	≤ 5.0
14	Total Plate Count, CFU/g	≤ 1000
15	Yeast and Moulds, CFU/g	≤ 100
16	Escherichia coli	Absent in 10 g
17	Salmonella spp.	Absent in 25 g



Advantages Compared with Citrus Pectin:

Item	Modified Citrus Pectin	Citrus Pectin
Molecular Weight	3000-13000 Da	50000-300000 Da
Esterification Degree	≤ 20.0%	40-70%
Application Point	Absorb into blood stream	Act in gastrointestinal tract
Application	In healthy food, supplements, cosmetics	In food

Packaging & Delivery:

Packaging: 25kg fiber drums/10kg paper box with 2 layers of PE bags or according to client's request

Delivery Time: Within 2 weeks after receiving the prepayment

Storage & Shelf Life:

Storage:

- 1.Keep container tightly closed, avoid moist
2. Avoid direct sunlight
3. Room temperature

Shelf Life: Three years

