

Specification of Sunflower Pectin

Introduction:

Sunflower pectin is a natural low-methoxyl (LM) pectin extracted from sunflower heads. It also contains small amounts of D-xylose, L-arabinose, D-galactose, and L-rhamnose. The molecular weight of sunflower pectin ranges between 100,000 and 200,000. Unlike high-methoxyl (HM) pectin, LM pectin requires the presence of calcium ions for gelation, making it ideal for various applications.

Packaging: Packed in 20 kg bag or drum with a PE bag inner.

Specification:

NO	ITEMS	SPECIFICATION
1	Appearance	Light brown powder
2	Odour	Odorless, no strange smell
3	Galacturonic Acid, %	≥ 65
4	Loss on Drying, %	< 12
5	pH	3.6-4.2
6	SO ₂ , mg/kg	≤ 50
7	Acid-Insoluble Ash, w/%	≤ 1.0
8	Lead, mg/kg	≤ 5.0
9	Total Plate Count, CFU/g	≤ 1000
10	Yeast And Mould, CFU/g	≤ 100
11	Coliforms	Absent in 10g
12	Salmonella	Absent in 25g

Usage:

Due to its excellent gel-forming properties, structure, appearance, flavor, and stability at low pH, sunflower pectin is widely used as a thickener, gelling agent, and stabilizer in the food industry, also finds applications in pharmaceuticals and cosmetics.



Storage Conditions & Shelf Life:

Store away from heat and moisture, preferably in 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.

