

## Pectin 64030

### DESCRIPTION

This pectin is a food additive used as a texturant. It is a slow set purified high methoxyl pectin. It is a thickener and/or gelling agent (in presence of sugar and acid) particularly suited to the manufacture of jams, at a dosage of 0.40 to 1.0 % according to the formulation and to the required texture.

### RAW MATERIAL

Citrus

### This product consists of:

- High methoxyl pectin E 440i
- Sucrose

### PRODUCT CLASSIFICATION

INS 440 [E 440i]

### Country of Origin

Germany

### SPECIFICATIONS

#### Chemical/physical specifications

| Parameter       |         | Unit  | Min | Typical | Max | Text |
|-----------------|---------|-------|-----|---------|-----|------|
| pH              | 2% sol. |       | 3   |         | 3.8 |      |
| Standardisation | -       | ° SAG | 145 |         | 155 | *    |

\* Standardization °SAG : determined according IFT method

#### Microbiological specifications

| Parameter         |       | Unit | Min | Typical | Max  | Text   |
|-------------------|-------|------|-----|---------|------|--------|
| Total plate count | cfu/g |      |     |         | 1000 |        |
| Yeasts+moulds     | cfu/g |      |     |         | 100  |        |
| E. coli           | /g    |      |     |         |      | absent |
| Salmonella        | /25g  |      |     |         |      | absent |

#### Typical product data

| Parameter                |          | Unit | Typically                          |
|--------------------------|----------|------|------------------------------------|
| Appearance               | -        |      | creamy-white to light-brown powder |
| Odour+taste              | -        |      | neutral                            |
| Degree of esterification | -        | %    | 60                                 |
| Granulometry             | > 315 µm | %    | 5                                  |
| Loss on drying           | -        | %    | 12 Max                             |

**Allergens (Legal directives)**
**Allergen information**

|                                                | Presence | Comment |
|------------------------------------------------|----------|---------|
| Cereals containing gluten and products thereof | No       | *       |
| Wheat and products thereof                     | No       |         |
| Crustaceans and products thereof               | No       |         |
| Eggs and products thereof                      | No       |         |
| Fish and products thereof                      | No       |         |
| Peanuts and products thereof                   | No       |         |
| Soybeans and products thereof                  | No       |         |
| Milk and products thereof (including lactose)  | No       |         |
| Nuts and products thereof                      | No       | **      |
| Celery and products thereof                    | No       |         |
| Mustard and products thereof                   | No       |         |
| Sesame seeds and products thereof              | No       |         |
| Sulphur dioxide and sulphites                  | No       |         |
| Lupins and products thereof                    | No       |         |
| Molluscs and products thereof                  | No       |         |

\* Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains)

The above list of allergens is in accordance with Annex II of Regulation (EU) n° 1169/2011 on food information to consumers

The above list of allergens is in accordance with Food Allergen Labeling and Consumer Protection Act (FALCPA)

The above list of allergens is in accordance with Health Canada, the Canadian Food Inspection Agency (CFIA)

\*\* Nuts i.e.: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia nuts or Queensland nuts

**Dietary information**

| Suitable for | Certified |     | Comment |
|--------------|-----------|-----|---------|
| Halal        | Yes       | Yes |         |
| Kosher       | Yes       | Yes |         |

**GMO statement**

This product is not required to be labeled in accordance with the GMO labeling provisions of REGULATION (EC) No 1829/2003 and 1830/2003 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 22 September 2003.

**Legal requirements**

Status pursuant to USDA 7 CFR Part 66 National Bioengineered Food Disclosure Standard ("BE" status):  
The product has been sourced from a non-bioengineered source and the inadvertent presence of BE is less than 0.9%.

Food additives contained in this product comply with the definition and specifications from JECFA (FAO/WHO), FDA (21 CFR) and EU Commission Regulation 231/2012 as amended.

However, we recommend that the user ensures that this product is in compliance with the local regulations in force, particularly in the country where the product is to be consumed.

**STANDARD PACKAGING**

25 kg (net) bags lined with PE bag

**RECOMMENDED STORAGE CONDITIONS**

Store in original packaging until use

Store under cool and dry conditions

**SHELF LIFE FOR PACKED PRODUCT**

Shelf life after production date (months): 24

**SHELF LIFE COMMENTS**

The specified shelf life can only be guaranteed for this product if the above mentioned recommended storage conditions are respected.

**FUNCTIONALITY****DISPERSION**

To disperse the product without lumps:

- premix the powder with the other dry ingredients, and pour the preparation into the liquid under efficient stirring in order to obtain a complete dispersion.
- or, disperse it in a non-solvent medium (oil, alcohol, concentrated sugar solutions > 65° Brix).

**DISSOLUTION**

The dissolution of the product depends on the medium and the process:

It is improved by heat treatment (time, temperature), shear-stress propeller, homogenizer).

A complete dissolution can be rapidly obtained at 80 / 85°C (176 / 185°F).

It can be difficult in a high calcium medium (hard water > 80 ppm Ca<sup>++</sup>, milk); then it requires extra time or "sequestering" salts.

**APPLICATION****MEDIA / USES**

The product can be used in sweetened or fruit media.

Country of origin definition:

Country of Origin or product origin is defined as the country where the material was manufactured/produced/cultivated.

When the material undergoes substantial transformation in a second country, the country in which the transformation is performed shall be considered the country of origin.

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