

Fiche Technique

CO-SP-004

PECTIN «NH nappage»
E440ii – E450i – E341iii

A creamy white to light-brown powder of neutral odour and flavour.

DESCRIPTION

Pectin is a food additive used as a texture agent. It is a thickener and/or a gelling agent (with calcium) particularly suited for the manufacture gelified glazings with fruit pulp.

Ingredients

Low methoxyl amidated pectin E440ii – Disodium diphosphate E450i – Dextrose – Tricalcium Phosphate E341iii.

PROPERTIES**Dispersion and Dissolution**

To dissolve the product without lumps :

- premix the pectin with the other dry ingredients and pour the preparation into the liquid under efficient stirring
- continue stirring to obtain complete dispersion.

Dissolution depends on the media and the process : it is improved by heat treatment (time, temperature) and shear stress (propeller, homogenizer). A complete dissolution is rapidly obtained at 80/85 °C.

In a high calcium formula (hard water > 80 ppm Ca++, milk), dissolution can be more difficult to obtain. Extra time or "sequestering" salts are needed.

Dosage

0,80 to 2,00 % according to the formula and to the required texture.

Properties

This pectin can be used in water based products or fruit media.

Gelification with calcium interaction occurs during cooling.

The final texture is obtained after 24 hours.

Product is easy to melt.

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LEGISLATION / CHARACTERISTICS

Each component of this blend complies with the FAO/WHO, EEC, FDA (code of federal regulation) and the Food Chemical Codex standards. However, we recommend that the user checks that this product is in compliance with the local current regulations, in particular in the country where the product is to be consumed.

Chemical and physical

Esterification degree	26 to 33%
Amidation degree	16 to 20 %
Loss and drying	Not more than 12%
pH	4,4 to 5,2 mesured in a 1% aqueous solution 20°C
Particle size	At least 99 % less than 315 micron (ASTM screen n°45)

Microbiological

Total plate count	≤ 1000 /G
Yeasts and moulds (each)	≤ 100 /G
Pathogenic bacteria (E.coli, Salmonella,...)	Negative by tests

PACKAGING / STORAGE

Packaging : 1 KG net plastic tin
25 KG net cartons lined with polyethylene bag

Storage conditions : Store in a cool and dry place in its original packaging

Shelf-life : 2 years minimum in original and unopened packaging.

ARTICLE CODE 1 KG ⇒ 1622A - 25 KG ⇒ 1623K

This specification is correct at the time of issue, but may be subject to alteration. The information herein is to our best knowledge true and accurate, but all recommendation or suggestions are made without guarantee.

24.05.17/SF/FTanglais-Pectine NH nappage

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Nutritional values per 100g:

Energy: 160 kcal / 640 kJ

Fat: 0g

Of which saturates: 0g

Carbohydrate: 14g

Of which sugars: 14g

Fiber: 47g

Protein: 2g

Salt: 14.275g

Sodium: 5710mg

Calcium: 1860mg

Potassium: 130mg

Magnesium: 20mg

Iron: 3mg

Allergens:

Allergens	Presence
Peanut and derivatives	No
Celery and products thereof	No
Cereals containing gluten and products thereof	No
Shellfish and products thereof	No
Nuts (almonds, hazelnuts, walnuts, cashews, pecans, brazil nuts, pistachios, macadamia nuts and Queensland nuts) and products thereof	No
Sesame seeds and products thereof	No
Molluscs products thereof	No
Mustard and products thereof	No
Milk products and milk products (including lactose)	No
Lupin and products thereof	No
Eggs and products thereof	No
Fish and products thereof	No
Soya and products thereof	No
Sulfur dioxide and sulphites in concentrations of more than 10 mg/kg or 10 mg/liter expressed as SO ₂	No