
	<b>PECTIN STABILIZED WITH POTASSIUM AND SODIUM TARTRATE - 1 KG</b>		<b>Page1/3</b>
	<b>DGF SERVICE</b>		
	<b>Product code :</b>	<b>08285</b>	<b>Update : 2014 June 24</b>
	<b>Product bar code :</b>	<b>3584730 08285 9</b>	<b>Révision : 006</b>

**Thickener for fruit paste confection.  
To gel your pastes and sauces with a high sugar rate.**

<b>Product description :</b>	<p>Additive used for the stabilization of product texture. Mainly used at less than 1%. It own to the following additives category: "gelling agent" or "thickener". Labelling declaration: Pectin or E440.</p> <p>Appearance: powder Colour: cream Taste: Neutral</p>
<b>Packing :</b>	<p>Plastic bag placed in a PE plastic jar. Net weight : 1 kg = 2 Lbs 3 oz Gross weight: 1.1kg = 2Lbs 9oz Jar dimensions: 180 x 100 x 100mm</p> <p>1 carton = 6 plastic jars 1 carton net weight = 6 kg = 13Lbs 3oz Carton gross weight = 6.9kg = 14 Lbs 8oz Carton dimensions: 225 x 220 x 325mm</p>
<b>Labelling :</b>	<p>Label stuck on jar and carton :</p> <ul style="list-style-type: none"> <li>* Ingredients list</li> <li>* Shelf life : DD/MM/YYYY</li> <li>* Lot number : DD/MM/YYYY-XX</li> </ul>
<b>Ingredients :</b>	Pectin stabilized with buffer salts E337.
<b>Directions for use :</b>	<p>Fruits pastes recipe (adapt the recipe following the kind of used fruits):</p> <p>Mix 100g of sugar with 30g of pectin. Heat the fruits puree DGF at 50°C, pour on the mix sugar/pectin. Then boil during 1 minute. Pour 1000g of sugar, 150g of glucose and 150g of trimoline and cook until 108°C. Add acid diluted at 50% (8g of tartaric acid or 16g of citric acid) and cook during 30s. Pour in a suitable mould and let dry during 24 hours.</p>
<b>Recommendations :</b>	High ester pectin is a gelling agent used in order to give a gelled strength to preparation with high sugar content (as sweets). It is particularly recommended for fruit pastes made.
<b>Shelf life :</b>	<p>24 months After opening: 1 month in its packaging. Hygroscopic product : close carefully the packaging after use.</p>
<b>Storage conditions :</b>	<p>In its original packaging. In a cool and dry area.</p>



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**Process :** Pectin extraction from citrus peels.  
Standardization by addition of buffer salts and sucrose.  
Aseptical packaging.

**Matter origin :** Plant

**Country of Origin :** FRANCE

**Composition :**

75 %	Pectin (E440)
25 %	Potassium and sodium tartrates (E337)

**Nutritional values :**

Dry extract	Carbohydrates	Sugars	Fibres	Proteins
- %	37.50 %	37.5 %	60 %	2.25 %
Fats	Sodium	Food value		
- %	4.29 %	270 Kcal/100g 1128.6 KJ/100g		

**Microbiological characteristics :**


Targets	Count (germs / g)
Aerobic microorganisms	< 30 000 /g
E. coli	0 / 1 g
Enterobacteriaceae	< 10 /g
Pathogenic Staphylococcus	0 / 1 g
Anaerobies	0 / 1 g
Salmonella	0 / 25g
Yeasts/ Moulds	< 100 /g

**Physical and chemical characteristics :**

Targets	Value
pH	4 - 5
Granulometry	99% < 250µm

**HACCP Plan :** YES

**GMO information :** Conventional product. It is not submitted to specific label about GMO according to european regulations CE 1829/2003 and 1830/2003 of 22th september 2003.

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**Nutritional information for special diets :**

<input type="checkbox"/> Milk and milk products	<input type="checkbox"/> Eggs	<input type="checkbox"/> Pork
- Chicken	- Fish	- Shellfish and derivates
- Soya and derivatives	<input type="checkbox"/> Gluten	<input type="checkbox"/> Corn and derivatives
- Groundnut	<input type="checkbox"/> Nuts and tree nuts	- Sesame
<input type="checkbox"/> Cocoa	- BHA/BHT (E320-E321)	- Parabenzen (E214->E219)
- Azo colours (E102,E104,E110,E122,E124,E129)	- Benzoates (E210->E213)	- Sorbates (E200->E203)
- Sulphites (E220->E227) > 10mg/kg	- Glutamate	- Lupin and derivatives
- Celery and derivatives	- Mustard and derivatives	<input type="checkbox"/> Wheat and derivatives
- Molluscs and derivatives		

**X** substance contained in the product as an ingredient or a component of one of the ingredients.

**0** cross contamination hazard, the substance may be present as traces in the product.

- substance absent from this product.

**Palettization :**

- 1 layer = 10.00 cartons
- 1 pallet = 8.00 layers = 80 cartons
- 1 pallet = 480 kg net weight = 560 kg gross weight
- pallet type : EUR (120 x 80 cm)