

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 – Sodium diphosphate E450i – dextrose – Calcium orthophosphate 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 1,20 % 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.

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	4,7 to 5,0 mesured in a 1% aqueous solution
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 in 1 gram – Salmonella in 10 gram)	Negative by tests

PACKAGING / STORAGE

Packaging : 1 KG net plastic tin

Storage conditions : store cool and dry

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

ARTICLE CODE 1 KG ⇒ 1622A -

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.