

YELLOW PECTIN
PECTINE JAUNE

GENERAL CHARACTERISTICS	
Physical aspects	Creamy-white to light brown-powder
Organoleptic aspects	Odourless and tasteless
Origin	Apple – Citrus
Chemical status	Gelling Agent: High methoxyl pectin E 440i; Sequestrant: Sodium potassium tartrate E 337, Dextrose or Sucrose, Sodium polyphosphate E 452i (Max.5%)*; *P2O5 content max: 0.71%

DESCRIPTION	
Function / Properties	This product is a blend of food additives used as a texturing agent. It is a gelling agent (in an acid and much sweetened environment: SS > 76 %, pH = 3.2 - 3.5) particularly suited to the manufacture of confectionery with or without pulp, at a dosage of 1.00 to 2.00 %. The gelification occurs by the addition of acid in solution after baking.
Functionality	<p>DISPERSION To disperse the product without lumps:</p> <ul style="list-style-type: none"> - 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). <p>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 is rapidly obtained at 80 / 85°C (176 / 185°F). It can be difficult in a high calcium medium (hard water > 80 ppm Ca++, milk), then it requires extra time or sequestering salts.</p>
Applications	<p>MEDIA / USES The product can be used in sweetened or fruit media. The maximum dosage is about 3% in cold water and 6 to 8 % in hot water.</p> <p>TEXTURE The final texture is rather firm, and a little melting. The gel is not thermoreversible.</p>



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INSTRUCTIONS OF USE / DOSAGE	
APPLICATIONS	RECOMMENDED DOSAGE
Fruit jelly	1.0 à 1.2 %
Jelly confectionery	1.6 à 1.7 %

RECIPES	
Jelly confectionery	
Ingredients	<ul style="list-style-type: none"> - 16 to 17 g of yellow pectin - 550 g of sugar - 320 to 380 g of crystal glucose DE40 - 360 ml of water - 6 to 7.5 g of tartaric or citric acid (solution at 50%)
Realisation	<ul style="list-style-type: none"> - Pre mix the pectin with 50 g of sugar - Heat the water in the basin and pour in rain the pre-mixed pectin. - Let it boil for 1 to 2 minutes, add sugar and glucose. - Cook until 78% dry extract - Stop the heating, add the aroma and the colorant and pour the previously dissolved acid into its own weight of water - Keep the pouring temperature above 90 °C to avoid setting before the jelly is completely poured
Fruit jelly	
Ingredients	<ul style="list-style-type: none"> - 10 to 12 g of yellow pectin - 500 g of fruit pulp - 600 g of sugar - 150 g glucose syrup DE40 - 3 to 5 g of tartaric acid or 4.5 to 7.5 g of citric acid
Realisation	<ul style="list-style-type: none"> - Pre dry mix pectin with 50g of sugar - Heat the pulp in a bowl with stirring and rain the mixture pectin / sugar - Bring to the boil 1 to 2 minutes, then add the glucose syrup and sugar gradually, - Cook until obtaining the dry extract of 76/77% - Turn off the heating and stir with dissolved acid in its own weight of water - Pour into a funnel
Tomato jelly	
Ingredients	<ul style="list-style-type: none"> - 440 g of tomato pulp - 160 g of tomato concentrate - 2.8 g of soya sauce, 1g of thyme, 4g of Kâmpôt Black Pepper - 20 g of yellow pectin - 1 000 g of maltitol - 20 g of tartaric acid solution at 50%
Realisation	<ul style="list-style-type: none"> - Premix the tomato pulp, the tomato concentrate, the soya sauce, the thyme and the black pepper. - Premix the yellow pectin and the maltitol - Heat the first mix at 60°C, and boil the first and the second mix together - Add the tartaric acid and pour into a funnel



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REGULATORY LIMITS	
CATEGORIES OF FOODSTUFFS	MAXIMUM QUANTITY
03 Edible ices	1 000 mg/kg of E 338 – 341, E 343 et E 450 – 452, added individually or in combination, expressed as P2O5
04 Fruit and vegetables	
04.2.4.1 Fruit and vegetable preparations excluding compote	
- Only fruit preparations	800 mg/kg of E 338 – 341, E 343 et E 450 – 452, added individually or in combination, expressed as P2O5
- Only seaweed based fish roe analogues	1 000 mg/kg of E 338 – 341, E 343 et E 450 – 452, added individually or in combination, expressed as P2O5
- Only glazings for vegetable products	4 000 mg/kg of E 338 – 341, E 343 et E 450 – 452, added individually or in combination, expressed as P2O5
04.2.5.4 Nuts butter and nut spreads 04.2.6 Processed potato products	5 000 mg/kg of E 338 – 341, E 343 et E 450 – 452, added individually or in combination, expressed as P2O5
05 Confectionery	
05.2 Other confectionery including breath refreshing microsweets - may not be used in jelly mini-cups, defined, for the purpose of this Regulation, as jelly confectionery of a firm consistence, contained in semi rigid mini-cups or mini-capsules, intended to be ingested in a single bite by exerting pressure on the mini-cups or minicapsule to project the confectionery into the mouth – may not be used to produce dehydrated foods intended to rehydrate on ingestion.	
- Only sugar confectionery, except candied fruit	5 000 mg/kg of E 338 – 341, E 343 et E 450 – 452, added individually or in combination, expressed as P2O5
- Only candied fruit	800 mg/kg of E 338 – 341, E 343 et E 450 – 452, added individually or in combination, expressed as P2O5
05.3 Chewing gum	Quantum Satis of E 338 – 341, E 343 et E 450 – 452, added individually or in combination, expressed as P2O5
05.4 Decorations, coatings and fillings, except fruit based fillings covered by category 4.2.4 Fruit and vegetable preparations, excluding products covered by 5.4	
- Only toppings (syrups for pancakes, flavoured syrups for mils-shakes and ice cream; similar products).	3 000 mg/kg of E 338 – 341, E 343 et E 450 – 452, added individually



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		or in combination, expressed as P2O5
	- Others applications in this category	5 000 mg/kg of E 338 – 341, E 343 et E 450 – 452, added individually or in combination, expressed as P2O5
07 Bakery wares		
	07.1 Bread and rolls except products in 7.1.1 Bread prepared solely with the following ingredients: wheat flour, water, yeast or leaven, salt and 7.1.2 Pain courant français; Friss búzakenyér, fehér és félbarna kenyerek 07.2 Fine bakery wares	20 000 mg/kg of E 338 – 341, E 343 et E 450 – 452, added individually or in combination, expressed as P2O5
16 Desserts excluding products covered in categories 1 Dairy products and analogues, 3 Edible ices and 4 Fruit and vegetables		
	- Only dry powdered dessert mixes	7 000 mg/kg of E 338 – 341, E 343 et E 450 – 452, added individually or in combination, expressed as P2O5
	- Others applications in this category	3 000 mg/kg of E 338 – 341, E 343 et E 450 – 452, added individually or in combination, expressed as P2O5
Non exhaustive list – For others applications, it is your responsibility to check that it complies with regulation (EC) N° 1333/2008 on food additives of 16th December 2008 and amended versions.		

SPÉCIFICATIONS

Physico-chemical specifications

pH (1 % sol.)	4.1 – 4.6
Loss on drying	Max. 16 %
Granulometry (>315 µm)	Max. 1 %

Heavy metals

- Lead	Max. 5 ppm
- Mercury	Max. 1 ppm
- Arsenic	Max. 3 ppm
- Cadmium	Max. 1 ppm

Microbiological specifications

Total plate count	Max. 1000 cfu/g
Yeasts and moulds	Max. 100 cfu/g
Salmonella	Absence in 25 grams
E.coli	Absence in 1 gram



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NUTRITIONAL INFORMATION FOR 100G	
Energetic Value	190 Kcal / 770 KJ
Lipids	0 g
- Saturated Fatty Acid	0 g
Carbohydrates	21 g
- Sugars	10 g
Fiber	49 g
Proteins	1.5 g
Salt	8.2 g

ALLERGENS		
	Presence	Cross contamination
Peanuts and products thereof		
Celery and products thereof		
Cereals, gluten and products thereof		
Crustaceans and products thereof		
Tree nuts and products thereof		
Sesames seeds and products thereof		
Molluscs and products thereof		
Mustard and products thereof		
Milk and milk products		
Lupin and products thereof		
Eggs and products thereof		
Fish and products thereof		
Soya and products thereof		
Sulphur dioxide and sulphites > 10 ppm		
Coconuts and products thereof		

REGULATORY DATA	
GMO	<i>Referring to regulation EC N° 1829/2003 and N° 1830/2003, the product hasn't been produced of genetically modified organisms nor contains genetically modified substance.</i>
Ionization	<i>The product hasn't been treated by ionization, and it is not made with raw materials treated by ionization.</i>
Nanomaterials	<i>The product is not made with nanotechnologies and does not contain nonmaterial referring to regulation EC n°1169/2011.</i>



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DIET		
	Suitable for	Certified
Halal	X	
Kasher	X	X
Vegan	X	
Vegetarian	X	

PACKAGING/STORAGE	
Packaging	150 g plastic tin – Box of 10 plastic tin – Pallet of 30 boxes (1200 plastic tin – 180 kg) 1 Kg plastic tin – Box of 12 x 1 kg - Pallet of 30 boxes (360kg) 25 Kg box – Pallet of 12 boxes (300 kg)
Storage conditions	Store in a cool and dry place in its original packaging
Shelf life	1 year in its original and unopened packaging

ARTICLE CODE	150 g ⇒ 10104	1 KG ⇒ 1615A	25 KG ⇒ 1616K
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We reserve the right to modify this data according to the evolution of our products.

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