

PECTINE MEDIUM RAPID SET 150

E440i - sucrose

GENERAL CHARACTERISTICS	
Physical aspects	Powder creamy white to light-brown
Organoleptic aspects	Neutral odour and flavour
Origin	Citrus
Composition	High methoxyl pectin E 440i Product standardized by adding sucrose

DESCRIPTION	
Properties	Food additive used as texturing agent. It is a medium rapid set purified high methoxyl pectin. It is a thickener and/or gelling agent (in presence of sugar and acid : pH < 3.5) particularly suited to the manufacture of jams at a dosage of 0.25 to 0.50 % according to the dry extract (minimum 60%) and to the required texture.
Functions	<p>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).</p> <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 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++, milk); then it requires extra time or "sequestering" salts. The final texture is obtained after 24h.</p>
Use	<p>MEDIA / USE The product can be used in sweetened and acid medias generally containing fruits.</p>



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RECIPES	
Jam	
Ingredients	<ul style="list-style-type: none"> - 500 g of fruit pulp - 1 to 3 g of Pectin MRS 150 - 600 g of sugar - 1 to 3 of citric acid - 0.75 of tartaric acid
Realisation	<ul style="list-style-type: none"> - Place the fruit pulps in the basin and desulphate if necessary - Pre mix the pectin in 8 to 10 times it's weight in the powder sugar (3 g of pectin + 50 of sugar) or prepare a solution. - Mix the fruits pulp and the sugar - Cook until the required dry extract. - Poor the pectin and continue cooking to solubilize the pectin. - Add the acid at the end of cooking, poor rapidly and cool with a cold water
Coconut fruit paste (containing fat)	
Ingredients	<ul style="list-style-type: none"> - 150 g glucose syrup DE60 - 520 g of sugar - 13.5 g of pectin MRS 150 - 166.5 g of water - 100 g of coconut paste - 100 g of 50% tartaric acid solution
Realisation	<ul style="list-style-type: none"> - Pre mix pectin + sugar (50 g) - Add the water and heat at 70°C - Melt the coconut paste in a water bath - Add the sugar (sugar + glucose syrup) and cook until to obtain 910 g - Poor the melted coconut paste, then add 5 mL of tartaric acid. - Stop the cooking when the weight is at 820 g (Final dry extract 75 %) - Poor in the molds with a funnel. - Let to gel, unmold, and coat with grated coconut

LOUIS FRANÇOIS

INGRÉDIENTS ALIMENTAIRES DEPUIS 1908



REGULATORY LIMITS	
CATEGORIES OF FOODSTUFFS	MAXIMUM QUANTITY
03 Edible ices	Quantum Satis (Group I – Additives) May not be used in jelly mini-cups.
04 Fruit and vegetables	
04.2 Processed fruit and vegetables 04.2.1 Dried fruit and vegetables 04.2.2 Fruit and vegetables in vinegar, oil, or brine 04.2.4 Fruit and vegetable preparations - excluding products covered by 5.4 Decorations, coatings and fillings 04.2.4.1 Fruit and vegetable preparations excluding compote 04.2.5 Jam, jellies and marmalades and similar products 04.2.5.4 Nut butters and nut spreads 04.2.6 Processed potato products	Quantum Satis (Group I – Additives) May not be used in jelly mini-cups.
04.2 Processed fruit and vegetables 04.2.4 Fruit and vegetable preparations - excluding products covered by 5.4 Decorations, coatings and fillings 04.2.4.2 Compote, excluding products covered by category 16 - only fruit compote other than apple 04.2.5 Jam, jellies and marmalades and similar products 04.2.5.1 Extra jam and extra jelly as defined by Directive 2001/113/EC 04.2.5.2 Jam, jellies and marmalades and sweetened chestnut purée as defined by Directive 2001/113/EC 04.2.5.3 Other similar fruit or vegetable spreads	Quantum satis
05 Confectionery	
05.1 Cocoa and chocolate products as covered by Directive 2000/36/EC - only energy-reduced or with no added sugar 05.2 Other confectionery including breath refreshing microsweets - The substances listed under numbers E 400, E 401, E 402, E403, E 404, E 406, E 407, 407a, E 410, E 412, E 413, E 414, E 415, E 417, E 418, E 425 and E 440 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 mini-capsule to project the confectionery into the mouth; E 410, E 412, E 415 E 417 may not be used to produce dehydrated foods intended to rehydrate on ingestion. 05.3 Chewing gum 05.4 Decorations, coatings and fillings - except fruit based fillings covered by category 4.2.4 Fruit and vegetable preparations	Quantum Satis (Group I – Additives) May not be used in jelly mini-cups.
05.1 Cocoa and Chocolate products as covered by Directive 2000/36/EC - as glazing agent only	Quantum satis



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	Quantum Satis (Group I – Additives) May not be used in jelly mini-cups.
	16 Desserts excluding products covered in categories 1 Dairy products and analogues, 3 Edible ices and 4 Fruit and vegetables	Quantum Satis (Group I – Additives) May not be used in jelly mini-cups.
Non exhaustive list – Refer to regulation (EC) N° 1333/2008 on food additives of 16th December 2008 and amended versions.		

SPÉCIFICATIONS	
<u>Physico-chemical specifications</u>	
Standardisation	145 – 155 SAG
pH	3 – 3.8
Moisture	Max 12 % *
Granulometry (> 315µm)	Max 5 %
Degree of esterification	68 %
<u>Heavy metals</u>	
- Lead	Max 5 ppm *
- Mercury	Max 1 ppm *
- Arsenic	Max 3 ppm *
- Cadmium	Max 1 ppm *
<u>Microbiological specifications</u>	
Total plate count	Max 1 000 cfu/g
Yeasts and moulds	Max 100 cfu/g
Salmonella	Absence in 25 grams
<i>E.coli</i>	Absence in 1 gram
* In accordance with the requirements regarding purity criteria of the regulation (EU) No 231/2012 of March, 9th, 2012 and its modified versions.	



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NUTRITIONAL INFORMATION FOR 100G	
Energetic Value	260 kcal / 1060 kJ
Fat	0 g
Carbohydrates	35 g
- Sugars	35 g
Fibers	55 g
Proteins	2 g
Salt	1.625 g
Minerals	
- Sodium	650 mg
- Calcium	35 mg
- Potassium	130 mg
- Magnesium	5 mg
- Iron	0.5 mg

ALLERGENS		
	Presence	Cross Contamination
Peanuts and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Celery and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Cereals, gluten and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Crustaceans and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Tree nuts and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Sesames seeds and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Molluscs and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Mustard and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Milk and milk products	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Lupin and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Eggs and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Fish and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Soya and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Sulphur dioxide and sulphites > 10 ppm	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No



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DATE REGULATORY	
GMO	Referring to regulation (EC) N° 1829/2003 and N° 1830/2003, the product hasn't been produced of genetically modified organisms not contains genetically modified substance.
Ionization	The product hasn't been treated by ionization, and it is not made with raw materials treated by ionization.
Nanoparticules	The product isn't produced with nanotechnology, and don't contain any Nanomaterials within the meaning of regulation (EC) N° 1169/2011.

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

PACKAGING / STORAGE	
Packaging	1 Kg net plastic tin – 25 Kg net box
Storage conditions	Store under cool and dry conditions, in its unopened original packaging.
Shelf life	2 years in its original and unopened packaging

CODE ARTICLE 1 Kg ⇒ 1620A 25 Kg ⇒ 1621K

We reserve the right to modify this data according to the evolution of our products.

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