

PECTIN 325NH95

E440ii and sucrose

GENERAL CHARACTERISTICS	
Physical aspects	Creamy-white to light brown-powder
Organoleptic aspects	Odourless and tasteless
Origin	Apple - Citrus
Chemical status	Low methoxyl amidated fruit pectin: E440ii. Product standardized by adding sucrose

DESCRIPTION	
Function / Properties	<p>Food additive used as a texturing agent. It is a thickener and / or gelling agent particularly suited to the manufacture of fruit preparations at a dosage of 0.50 to 1.50 % according to the formulation and to the required texture. Reacts in presence of calcium and/or acidity: more the environment is calcic, more the texture is thick; more the environment is acid, more the texture is gelled.</p>
Functionality	<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 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>ENVIRONMENTS / USES The product can be used in calcic and/or acid environment.</p> <p>TEXTURE The obtained structure with this pectin in presence of calcium and/or acidity occurs during the cooling. The final texture is obtained after 24 hours. The structure is thermoreversible and thixotropic. It's stable after freezing and thawing</p>



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RECIPES	
Gelled flavoured milks	
Ingredients	<ul style="list-style-type: none"> - 1 L of milk - 4 to 5 g Pectin 325NH95 - 100 g of fine sugar - 0 to 10 g of soluble starch - sufficient amount of aroma
Realisation	<ul style="list-style-type: none"> - Mix pectin and sugar and pour in rain on warm milk (50 ° C) with vigorous stirring up to 85-95 ° C - Add starch and aroma - Pasteurize and put in pots towards 75 ° C to 45 ° C maximum - Cool quickly and avoid handling before complete gelation
Sugar-free jams	
Ingredients	<ul style="list-style-type: none"> - 450 g of fruit (dry + 10%) - 50 g of water - 8 to 10 g Pectin 325NH95 - 6 g crystallized citric acid - 350 g of sorbitol powder - 300 g of liquid sorbitol
Realisation	<ul style="list-style-type: none"> - Put in the cooker fruits, water, and citric acid. Shake. - In a well-dry container, mix pectin 325 NH 95 and 50g of sorbitol powder. - Switch on heating and agitation. - Pour the powdered pectin / sorbitol mixture into the acidified fruits in heavy rain. - While stirring, bring to a boil; maintain it 2 to 3 minutes to complete the dissolution of the pectin. - Add the rest of the sorbitol; resume boiling before adding liquid sorbitol (preheat to 60 ° C). - Cook and turn off the heat. - Add, if necessary, the authorized preservative, previously dissolved in a little hot water. - Pot very hot, capsulate and cool under a stream of cold water
Creamy Maple	
Ingredients	<ul style="list-style-type: none"> - 400 g of Milk (3,6 % of Fat) - 8 g of Pectin 325NH95 - 60 g of Maltodextrin DE.16. - 160 g of Thick Maple Sirup - 100 g of butter (82 % of Fat)
Realisation	<ul style="list-style-type: none"> - Premix the Pectin and the Maltodextrin - Add the milk - Boil the mixture - Add the Maple Sirup, and after the butter - Blend the mixture
Creamy Raspberry	
Ingredients	<ul style="list-style-type: none"> - 1.220 g of mashed raspberries, sweet at 10% - 80 g of Sugar - 16 g of Pectin 325NH95 - 180 g of soft butter (82 % of Fat)
Realisation	<ul style="list-style-type: none"> - Premix the Sugar and the Pectin - Incorporate the premix into the mashed raspberries preparation - Boil the mixture - Cool to 40°C, and incorporate the butter - Blend the mixture



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Creamy Strawberry	
Ingredients	<ul style="list-style-type: none"> - 450 g of mashed raspberries, sweet at 10% - 15 g of Sugar - 3 g of Pectin 325NH95 - 52 g of soft butter (82 % of Fat)
Realisation	<ul style="list-style-type: none"> - Premix the Sugar and the Pectin - Incorporate the premix into the mashed strawberries preparation - Boil the mixture - Cool to 40°C, and incorporate the butter - Blend the mixture
Verbena Foam	
Ingredients	<ul style="list-style-type: none"> - 575 g of milk - 20 g of dried verbena - 55 g of sugar - 6 g of pectin 325NH95
Realisation	<ul style="list-style-type: none"> - Cold infuse the verbena into the milk - Pass to the strainer - Premix the sugar and the pectin - Add the premix into the verbena milk - Boil the mixture - Pass to the strainer - Put into a cream whipper
Crème Brulée Foie Gras	
Ingredients	<ul style="list-style-type: none"> - 120 g of semi skimmed milk - 484 g of UHT cream (35 % of Fat) - 1.5 g of Salt - 1.2 g of White pepper - 50 g of Maltitol Powder - 6 g of Pectin 325NH95 - 340 g of Duck Foie Gras
Realisation	<ul style="list-style-type: none"> - Mix the Milk, the Cream, the salt and the Pepper - Mix the maltitol and the pectin - Mix both mixture together - Boil the mixture - Add the Duck Foie Gras - Blend the mixture and cool
Crème Brulée Coconut - Vanilla	
Ingredients	<ul style="list-style-type: none"> - 450 g of semi skimmed milk - 75 g of UHT cream (35 % of Fat) - 1 g of Vanilla - 40 g of Coconut Milk in Powder - 15 g of Brown Sugar - 4 g of Pectin 325NH95 - 105 g of liquid egg yolk
Realisation	<ul style="list-style-type: none"> - Mix the Milk, the Cream, the vanilla and the coconut milk - Mix the Brown Sugar and the pectin - Mix both mixture together - Boil the mixture - Add Liquid Eggs Yolk - Blend the mixture and cool



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Crème Brulée Vanilla	
Ingredients	<ul style="list-style-type: none"> - 10 Kg of UHT Cream (35 % of Fat) - 1.5 Kg of Sugar - 120 g of Vanilla - 125 g of Pectin 325NH95 - 1.2 Kg of liquid egg yolk
Realisation	<ul style="list-style-type: none"> - Mix the Sugar and the Pectin - Mix the cream and the vanilla - Mix both mixture together - Boil the mixture - Add Liquid Eggs Yolk - Blend the mixture and cool

SPECIFICATIONS	
<u>Physico-chemical specifications</u>	
pH (1 % sol.)	4.2 - 5
Melting point	200 °C
Solubility (in water)	Complete dissolution can be obtained from 80/85 ° C (176/185 ° F).
Setting temperature (measured on a viscometer Haake VT 550, FL 10 mobile – shear rate of 10 s⁻¹)	62 - 68 °C
Gel strength (measured at 10 ° C on a penetrometer - plunger 25.4 mm - 4 mm penetration distance)	63 – 77 g
Loss on drying	< 12 %
Granulometry (> 315 µm)	< 1 %
Degree of esterification	Approx. 29 %
Degree of amidation	Approx. 18 %
<u>Heavy metals</u>	
- Lead	< 5 ppm
- Mercury	< 1 ppm
- Arsenic	< 3 ppm
- Cadmium	< 1 ppm
<u>Microbiological specifications</u>	
Total plate count	< 1000 cfu/g
Yeasts and moulds	< 100 cfu/g
Salmonella	Absence in 25 grams
E.coli	Absence in 1 gram
<i>This product complies with the requirements regarding purity criteria of the regulation (EU) No 231/2012 of March, 9th, 2012 and its modified versions.</i>	



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NUTRITIONAL INFORMATION FOR 100G	
Energetic Value	230 Kcal / 940 KJ
Lipids	0 g
- Saturated Fatty Acid	0 g
Carbohydrates	25 g
- Sugars	25 g
Dietary fibres	59 g
Proteins	2 g
Salt	4.875 g
Minerals	
- Sodium	1950 mg
- Calcium	75 mg
- Potassium	85 mg
- Magnesium	10 mg
- Iron	2 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
Coconuts and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No



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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 not 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>
N° CAS / CE	Pectin : 9000-69-5 / 232-663-0 Sucrose : 67-60-1 / 200-334-9

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

PACKAGING/STORAGE	
Packaging	150 g or 1 Kg net plastic tin - 25 Kg net cartons lined with polyethylene bag
Storage conditions	Store in original packaging until use. Store under cool and dry conditions
Shelf life	24 months minimum in its original and unopened packaging

ARTICLE CODE 150 g ⇒ 10099 1 Kg ⇒ 1630A 25 Kg ⇒ 1631K

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.

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