FCA300FB LMC Pectin E440

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Description

HSA300FB is a purified low methoxyl pectin, extracted from Apple pomace and standardized with sucrose.

Specification

Grade (USA SAG):	130 °± 5
Setting temperature:	65 – 75 °C
pH (1% solution):	3.0 – 3.8
Degree of Esterification:	32 – 38%

Application

High temperature bakery	
fillings and jams	
pH range:	3.4 – 3.6
Soluble solids:	> 65 %

Usage Levels (Guidelines)

	0.8-1.2 %
•	0.0-1.2 /0

We recommend dissolving Pectin in water before addition to the final system.

Sensory characteristics

Appearance:	Free flowing powder.		
Colour:	Pale brown powder.		
Odour:	Slight, free from off-notes.		
Taste:	Slight, free from off-flavours.		

Microbiological characteristics

Total plate count:	< 1000 cfu/g		
Yeast and mould:	< 100 cfu/g		
Coliforms:	absent in 1 g		
E. coli:	absent in 1 g		
Staphylococcus aureus:	absent in 1 g		
Salmonella:	absent in 25 g		

Chemical characteristics

Pectin content:	> 60 %
Galacturonic acid:	> 65 %
Loss on drying:	< 12 %
Ash ,total:	< 5 %
Acid-insoluble ash:	< 1 %
Nitrogen content:	< 1 %
SO ₂ :*	< 50ppm
Free methyl, ethyl	
and isopropyl alcohol:	< 1 %
Heavy metals as lead:	< 15ppm
Lead:	< 5ppm
Arsenic:	< 3ppm
Particle size:	1% retained on 300um

* Not used in the process.

Legal requirements

This product complies with all criteria laid down by ECC/EU, FAO/WHO (JECFA) and FDA/FCC.

Nutritional information depends on

the standardisation		
Energy (per100g):	typically 550 - 650kJ	
Protein:	typically < 0.5%	
Carbohydrates:	15 – 25%	
Of which sugars:	15 – 25%	
Fat:	< 0.5%	
Fibre:	typically 75 – 85%	

Packaging & Storage

Packaging:	Paper net)	with	polythene	liner	(25kg
Storage: Shelf life:			l and dry nonths		

Risks and Handling

A Material Safety Data Sheet is available on request.

The customer must take sole responsibility in the use and control of this product according to their countries current legislations.

This document has been electronically generated and the paper copy is on file in Haisheng Pectin's Quality Assurance office.