PRODUCT DATA SHEET



GENU® pectin type LM-104 AS

File no.: 0002200-34

Revision date: December 13, 2017

Description

GENU® pectin type LM-104 AS is a partly amidated low ester pectin extracted from citrus peel and standardized by addition of sucrose.

Features in application

High calcium reactivity

Gelling agent

Typical Applications

Low sugar jams with soluble solids of 20 - 40%

• Low sugar jellies with soluble solids of 20 - 40%

Yoghurt fruit preparations

Typical Use Level

0.5 - 0.8%

Standard packaging

Packed in 25 kg paper bags. All packaging material complies with FDA and EU food contact legislation.

Regulatory Compliance

Manufactured under food cGMP

The hydrocolloid(s) in question complies with current identity and purity criteria according to

Food Chemicals Codex

FAO/JECFA specifications

EU Regulation laying down specifications for food additives

The purity, identity and microbial criteria are listed in Pectin Identity and Purity, Food 0000001

Labeling information

GENU® pectin type LM-104 AS

E440 Amidated pectin standardized with sucrose, CAS: 9000-69-5, 57-50-1 For food and not for retail sale.

Specifications (Reported on Certificate of Analysis)

Property	Specification	CP Kelco
		Control Method
* Ca-test 80 ppm, 25%, g TA-XT2	15.0 – 25.0	0201031
* Ca-test 160 ppm, 25%, g TA-XT2	30.0 - 45.0	0201031
pH of 1% solution	4.0 - 5.0	0006041
Loss on drying, %	Not more than 12.0	0006042

^{*}Functional property is guaranteed 1095 days (36 months) from date of manufacture, when stored in a roofed and well ventilated location in the unopened original package.

If date of use is after the Functionality guarantee date but within Shelf Life/Best Before date the product can still be used but functionality may have changed slightly.

GENU® pectin type LM-104 AS

File no.: 0002200-34

Revision date: December 13, 2017

Other characteristics Free-flowing powder

Particle size: Less than 1% gum on a 0.250 mm test sieve Color*: White, yellowish, light grayish or light brownish

Flavor*: Essentially flavorless Odor*: Essentially odor free

Degree of esterification, typically 27% Degree of amidation, typically 20%

*) Pectin is produced from natural raw materials, thus some batch variation may

be expected.

Shelf life/Best before When stored in a roofed and well ventilated location in the unopened original

package, the product may be stored up to 1095 days (36 months) from date of

manufacture.

Shelf Life/Best Before period is the guaranteed period through which we

guarantee the purity and identity

Additional Documents Additional documents are available upon request.

customer.request@cpkelco.com

Production facilities Possible production facilities of CP Kelco:

CP Kelco, Grossenbrode, Germany

CP Kelco, Limeira, Brazil

CP Kelco, Lille Skensved, Denmark

The information contained herein is, to our best knowledge, true and accurate, but all recommendations or suggestions are made without guarantee, since we can neither anticipate nor control the different conditions under which this information and our products are used. Each manufacturer should evaluate their final products to determine compliance with all relevant federal, state and local regulations. Further we can disclaim all liability with regard to its customers' infringement of third party intellectual property including, but not limited to, patents. We recommend that our customers apply for licenses under any relevant patents. No statement herein or by our employees shall be construed to imply the non-existence of relevant patents nor as a recommendation or inducement to infringe said patents. It is our policy, however, to assist our customers and to help in the solution of particular problems which may arise in connection with applications of our products.

GENU® is a registered trademark of CP Kelco ApS and/or CP Kelco U.S., Inc. and may be registered or applied for in other countries.

© CP Kelco ApS 2001.