

PECTIN YELLOW

E440i - E337 - E452i – dextrose or sucrose

GENERAL CHARACTERISTICS	
Physical aspects	Creamy-white to light brown-powder
Organoleptic aspects	Odourless and tasteless
Origin	Apple – Citrus
Chemical status	<ul style="list-style-type: none"> - High methoxyl pectin E 440i - Sodium potassium tartrate E 337 - Sodium polyphosphate E 452i (Max.5%)* *P2O5 content max: 0.71% - Dextrose or Sucrose

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>

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

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Réf : QUAL.FT.361

Version 3

MàJ: 27/11/2018

Page 1 sur 4

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

SPÉCIFICATIONS	
<u>Physico-chemical specifications</u>	
pH (1 % sol.)	4.1 – 4.6
Loss on drying	< 16 %
Granulometry (>315 µm)	< 1 %
Degree of esterification	61 %
<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>	

NUTRITIONAL INFORMATION FOR 100G	
Energetic Value	190 Kcal / 770 KJ
Lipids	0 g
- Saturated Fatty Acid	0 g
Carbohydrates	21 g
- Sugars	10 g
Dietary fibres	49 g
Proteins	1.5 g
Salt	7.7 g
Minerals	
- Sodium	3080 mg
- Calcium	290 mg
- Potassium	4420 mg
- Magnesium	35 mg
- Iron	0.5 mg

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Réf : QUAL.FT.361

Version 3

MàJ: 27/11/2018

Page 3 sur 4

ALLERGENS	
	Presence
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	

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 a cool and dry place in its original packaging
Shelf life	1 year minimum in its original and unopened packaging

ARTICLE CODE 150 g ⇒ 10104 1 KG ⇒ 1615A 25 KG ⇒ 1616K

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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Page 4 sur 4