« NH NAPPAGE » PECTIN

PECTINE « NH NAPPAGE »

GENERAL CHARACTERISTICS	
Physical aspects	Creamy-white to light brown-powder
Organoleptic aspects	Odourless and tasteless
Origin	Apple – Citrus – Maize
Chemical status	Gelling agent: Low methoxyl amidated pectin E 440ii; Sequestrant: Disodium diphosphate E 450i (Max.20%)*, Tricalcium phosphate E 341iii (Max.5%)*; sucrose or dextrose. **P2O5 content max: 11.93%*

DESCRIPTION	
Function / Properties	This product is a blend of food additives used as a texturant. It is a thickener and/or gelling agent (in presence of calcium) particularly suited to the manufacture of gelling glazings with fruit pulp at a dosage of 0.80 to 1.20 % according to the formulation and to the required texture.
Functionality	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). 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.
Applications	MEDIA / USES The product can be used in aqueous or fruit media. The maximum dosage is about 3% in cold water and 6 to 8 % in hot water. TEXTURE The gelification, due to pectin with calcium interaction, occurs during cooling. The final texture is obtained after 24 hours. Product is easy to remelt.

RECIPE	
1 Kg of topping with apricot pulp	
Ingredients	➢ 150 g of sieved apricot pulp (12% of dry extract) ➢ 250 ml of water ➢ 0,5 to 1 g of citric acid ➢ 10 g of NH Nappage Pectin ➢ 500 g of fine crystallized sugar ➢ 180 g of glucose syrup
Realisation	➢ Premix pectin and 50 grams of sugar. ➢ Pour the apricot pulp, water and citric acid into the bowl and heat with stirring. ➢ Pour the pectin / sugar mixture in rain and bring to a boil. ➢ Add sugar and glucose ➢ Cook until a dry extract of 66 to 67 % is obtained (read in the refractometer or by weighing). ➢ Turn off the heating and pour quickly into boxes or buckets. ➢ Cool rapidly to avoid loss of gelation and undesirable browning.

REGULATORY LIMITS		
CATEGORIES OF FOODSTUFFS		MAXIMUM QUANTITY
03 Edible ices		1 000 mg/kg of E 338 – 341, E 343 et E 450 – 452, added individually or in combination, expressed as P2O5
04 Fruit and vegetables		
	04.2.4.1 Fruit and vegetable preparations excluding compote	
	- Only fruit preparations	800 mg/kg of E 338 – 341, E 343 et E 450 – 452, added individually or in combination, expressed as P2O5
	- Only seaweed based fish roe analogues	1 000 mg/kg of E 338 – 341, E 343 et E 450 – 452, added individually or in combination, expressed as P2O5
	- Only glazings for vegetable products	4 000 mg/kg of E 338 – 341, E 343 et E 450 – 452, added individually or in combination, expressed as P2O5
	04.2.5.4 Nut butters **04.2.6**	5 000 mg/kg of E 338 – 341, E 343 et E 450 – 452, added individually or in combination, expressed as P2O5
05 Confectionery		
	05.2 Other confectionery including breath refreshing microsweets - 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 minicapsule to project the confectionery into the mouth – may not be used to produce dehydrated foods intended to rehydrate on ingestion.	
	- Only sugar confectionery, except candied fruit	5 000 mg/kg of E 338 – 341, E 343 et E 450 – 452, added individually or in combination, expressed as P2O5
	- Only candied fruit	800 mg/kg of E 338 – 341, E 343 et E 450 – 452, added individually or in combination, expressed as P2O5
	05.3 Chewing gum	Quantum Satis of E 338 – 341, E 343 et E 450 – 452, added individually or in combination, expressed as P2O5
	05.4 Decorations, coatings and fillings, except fruit based fillings covered by category 4.2.4 Fruit and vegetable preparations, excluding products covered by 5.4	
	- Only toppings (syrups for pancakes, flavoured syrups for mils-shakes and ice cream; similar products).	3 000 mg/kg of E 338 – 341, E 343 et E 450 – 452, added individually or in combination, expressed as P2O5
	- Others applications in this category	5 000 mg/kg of E 338 – 341, E 343 et E 450 – 452, added individually or in combination, expressed as P2O5
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**	20 000 mg/kg of E 338 – 341, E 343 et E 450 – 452, added individually or in combination, expressed as P2O5
16 Desserts excluding products covered in categories 1 Dairy products and analogues, 3 Edible ices and 4 Fruit and vegetables		
- Only dry powdered dessert mixes		7 000 mg/kg of E 338 – 341, E 343 et E 450 – 452, added individually or in combination, expressed as P2O5
- Others applications in this category		3 000 mg/kg of E 338 – 341, E 343 et E 450 – 452, added individually or in combination, expressed as P2O5
Non exhaustive list – For others applications, it is your responsibility to check that it complies with regulation (EC) N° 1333/2008 on food additives of 16th December 2008 and amended versions.		

SPECIFICATIONS

Physico-chemical specifications	
pH (1 % sol.)	4.4 – 5.2
Loss on drying	Max. 12 %
Granulometry	Max. 1 % up to 315 µm
Heavy metals	
- **Lead**	Max. 5 ppm
- **Mercury**	Max. 1 ppm
- **Arsenic**	Max. 3 ppm
- **Cadmium**	Max. 1 ppm
Microbiological specifications	
Total plate count	Max. 1000 cfu/g
Yeasts and moulds	Max. 100 cfu/g
Salmonella	Absence in 25 grams
E.coli	Absence in 1 gram

NUTRIONAL INFORMATION FOR 100G	
Energetic Value	160 Kcal / 670 KJ
Lipids	0 g
- **Saturated Fatty Acid**	0 g
Carbohydrates	12 g
- **Sugars**	12 g
Dietary fibres	54 g
Proteins	2 g
Sodium	7.79 g

ALLERGENS		
	Presence	**Cross Contamination**
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		
Coconuts and products thereof		

REGULATORY DATA	
GMO	Referring to regulation EC N° 1829/2003 and N° 1830/2003, the product hasn't been produced of genetically modified organisms nor contains genetically modified substance.
Ionization	The product isn't treated with ionising radiation.
Nanomaterial	The product isn't produced with nanotechnology and contains no nanomaterial, in accordance with EC n°1223/2009 et n°1169/2011,

DIET		
	Suitable for	**Certified**
Halal	X	
Kosher	X	X
Vegetalian	X	
Vegetarian	X	

PACKAGING / STORAGE	
Packaging	150 g plastic tin – Box of 10 plastic tin – Pallet of 30 boxes (1200 plastic tin – 180 kg) 1 Kg plastic tin – Box of 12 x 1 kg - Pallet of 30 boxes (360kg) 25 Kg box – Pallet of 12 bags (300 kg)
Storage conditions	Store in a cool and dry place in closed packaging
Shelf life	24 months in its original and unopened packaging

ARTICLE CODE 150 g ⇒ 10037 1 Kg ⇒ 1622A 25 Kg ⇒ 1623K

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

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