**QILIN PECTIN A1 FOR JAMS,JELLIES**

**TDS**

**Description**

QILIN PECTIN A1 is a rapid setting purified high methoxyl pectin, extracted from apple peel and standardized with sucrose .

**Specification**

|  |  |
| --- | --- |
| Setting temperature:- pH (1% solution):-  Grade(USASAG)  Degree of Esterification:-  **Application**  Jams, jellies  pH range:-  Soluble solids:-  **Usage Levels (Guidelines):**  Jams, jellies:- | 7 0 – 8 0° 2.8– 3.8 150±5°  66-69%  2.8– 3.8 > 55 %  0.0 1 – 0 . 8 % |

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:- Nitrogen content:- SO2 :-\*  Free methyl, ethyl  and isopropyl alcohol:- Heavy metals as lead Lead  Arsenic | < 1 %  < 1 %  < 50ppm  < 1 %  < 15ppm < 5ppm < 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  Carbohydrates Of which sugars  Fat Fibre | typically < 0.5% 15 – 25%  15 – 25% < 0.5%  typically 75 – 85% |

**Packaging & Storage**

Packaging:- Paper with polythene liner (25kg

net).

Storage Shelf life:-

Cool and dry

24 months.

**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.