**QILIN PECTIN A2 PECTIN FOR JAMS,JELLIES**

**TDS**

**Description**

QILIN PECTIN A2 is a middle setting purified high methoxyl pectin, extracted from apple peel and standardized with sucrose

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| **Specification**  Grade (USA SAG):- Setting temperature:- pH (2% solution):-  Degree of Esterification:-  **Application**  Jams, jellies  pH range:-  Soluble solids:-  **Usage Levels (Guidelines):**  Jams, jellies:- confectionery： | 150 。± 5 59– 67°C 2.8– 3.8  62-66%  2.5 – 3.5 > 55 %  0.4 – 1.0 %  1.5-2.5% |

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**

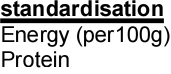
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| --- | --- |
| Pectin content:-  Galacturonic acid:- Loss on drying:-  Ash ,total  Acid-insoluble ash:- Nitrogen content:- SO2 :-\*  Free methyl, ethyl  and isopropyl alcohol:- Heavy metals as lead  Lead  Arsenic  Particle size | > 60 % > 65 % < 12 % < 5%  < 1 %  < 1 %  < 50ppm  < 1 %  < 15ppm < 5ppm < 3ppm  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**

  5-50kJ

Carbohydrates 15 – 25%

|  |  |
| --- | --- |
| Of which sugars Fat  Fibre | 15 – 25% < 0.5%  typically 75 – 85% |

**Packaging & Storage**

Packaging:- Paper with polythene liner (25kg

net).

Storage Cool and dry

Shelf life:- 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.