**QILIN PECTIN A3 PECTIN FOR JAMS,JELLIES**

 **TDS**

**Description**

QILIN PECTIN A3 is a extra slow setting purified high methoxyl pectin, extracted from apple peel and standardized with sucrose

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| **Specification**Grade (USA SAG):-Setting temperature:-pH ( 1% solution):-Degree of Esterification:-**Application**Jams, jelliespH range:-Soluble solids:- | 150 。± 550 – 60°C 2.8– 3.858-62%2.5 – 3.5 > 55 % |

**Usage Levels (Guidelines):**

Jams, jellies:- 0.4 – 2.0 %

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 ,totalAcid-insoluble ash:- Nitrogen content:- SO2 :-\*Free methyl, ethyland isopropyl alcohol:- Heavy metals as leadLeadArsenicParticle size | > 60 % > 65 % < 12 % < 5%< 1 %< 1 %< 50ppm< 1 %< 15ppm < 5ppm < 3ppm1% 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 FatFibre | 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.