**QILINPAFB PECTIN A6 FOR YOGHURT**

 **TDS**

**Description**

PECTIN A6 is a purified low methoxyl pectin, extracted from apple peel and standardized with sucrose(sugar).

**Specification**

Degree of esterification: - Grade with clcium: -

pH (2% solution) :-

3 .4-3.8 31-36% 120±5%

**Application**

As a thickening agent in yoghurt

**Usage Level ( Guideline) :**

0. 1-0 .4 %

We recommend dissolving pectin in water before addition to the final system.

**Sensory characteristics**

Free flowing powder. Pale brown.

Appearance: -

Colour: -

Odour: -

Taste: -

Neutral, free from off- odours . Neutral, free from off- flavours.

**Microbiological characteristics**

|  |  |
| --- | --- |
| Total plate count: -Yeast and mould: -Coliforms: - E. coli:-Staphylococcus aureus: -Salmonella: - | ≤ 1000 cfu/g≤ 100 cfu/gabsent in 1 gabsent in 1 gabsent in 1 gabsent in 2 5 g |

**Chemical characteristics**



|  |  |
| --- | --- |
| Galacturonic acid: - Loss on drying: -Ash , total: -Acid- insoluble ash: - Nitrogen content: -SO2:-\*Free methyl, ethyland isopropyl alcohol: - Heavy metals as lead: - Lead:-Arsenic: -Particle size: - | ≥65% ≤12% ≤5%≤1 %≤1 %≤50ppm≤1 %≤15ppm ≤5ppm ≤3ppm1 % retained on 300 μm |

\* Not used in the process.

**Legal requirements**

This product complies with all criteria laid down by EU, FAO/WHO ( JECFA) and FDA/ FCC .

**Nutritional information depends on**

|  |  |
| --- | --- |
| **the standardisation**Energy ( per100 g) ProteinCarbohydratesOf which sugarsFatFibre**Packaging & Storage**Packaging: -Storage: - Shelf life:-**Risks and Handling** | typically 550 - 650 kJ typically < 0 .5 %15 – 25%15 – 25% < 0 . 5 %typically 7 5 – 8 5 %Paper bag with polythene liner (25 kg net)Cool and dry 2 4 months. |

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.