**QILIN PECTIN C3 FOR STABILITY OF**

**TDS**

**Description**

QILIN PECTIN C3 is a purified high methoxyl pectin, extracted from citrus peel and standardized with sucrose

**Specification**

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| --- | --- |
| Standardised to a specific  protein stability: -  pH (2% solution) :-  Degree of Esterification: -  **Application** | 0.84-0.92 3.2-4.2  >68% |

Stability of proteins in acidified milk drinks at pH 3.8 - 4.2.

**Usage Levels ( Guidelines) :**

0.2 - 0.5 %

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

**Sensory characteristics**

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| --- | --- |
| Appearance: - Colour: -  Odour: - Taste:- | Free flowing powder. Pale brown powder.  Slight, free from off- notes .  Slight, free from off-flavours. |

**Microbiological characteristics**

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

**PROTEINS IN ACIDIFIED MILK DRINKS**

**Chemical characteristics**

Pectin content :- > 60 %

Galacturonic acid: - > 65 %

Loss on drying:- < 12 % Ash ,total < 5% Acid-insoluble ash:- < 1 %

Nitrogen content:- < 1 %

SO2 :-\* < 50ppm Free methyl, ethyl

and isopropyl alcohol:- < 1 %

Heavy metals as lead < 15ppm

Lead < 5ppm

Arsenic < 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**

|  |  |
| --- | --- |
| **standardisatio n**  Energy ( per100g) Protein  Carbohydrates Of which sugars Fat  Fibre | typically 550 - 650kJ typically < 0 . 5 %  15 – 25%  15 – 25% < 0.5 %  typically 75 – 85% |

**Packaging & Storage**

Paper with polythene liner ( 2 5kg net) .

Packaging: -

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.