**QILIN PECTIN C4 PECTIN FOR CONFECTIONERY,JELLIES**

**TDS**

**Description**

QILIN PECTIN C4 is an extra slow setting purified high methoxyl pectin, extracted from Citrus peel and standardized with sucrose and buffer salt (E331,E452,E330).

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| **Specification**  Grade (USA SAG): pH (1% solution): Buffer Capacity:  Degree of Esterification:  **Application**  Confectionery, jellies, pH range:  Soluble solids: | 160 。± 7  4.0 – 5.0  0.5 – 0.8ml 58 – 62%  3.0 – 3.5 > 75 % |

**Usage Levels (Guidelines)**

Confectionery, jellies: 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**

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 standardisation**

Energy (per100g) : typically 550 - 650kJ

Protein: typically < 0.5%

Carbohydrates : 15 – 25%

Of which sugars: 15 – 25%

Fat: < 0.5%

Fibre: 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.