**QILIN PECTIN C6 FOR LOW-ACID CANDY**

**TDS**

**Description**

QILIN Pectin C6 is a purified low methoxyl pectin.This product is a blend of food additives used as a texturant

|  |  |
| --- | --- |
| **Specification**pH (2% solution):-Degree of esterification:- Degree of amidation:- | 4.0-5.0 30±3% 20±3% |

**Application**

Applied in products such as low-acid candy. PH Range: 3.6-4.8

Soluble solid substance: 78-84%

**Usage Level (Guideline):**

Jams, jellies:- 1.2-2.5 %

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

**Sensory characteristics**

Appearance:- Free flowing powder.

Colour:- Pale brown.

Odour:- Neutral, free from off-odours.

Taste:- 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 g absent in 1 g absent in 25 g |

**Chemical characteristics**

|  |  |
| --- | --- |
| Pectin content:-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:- | ≥60% ≥65% ≤12% ≤5%≤1 %≤1 %≤50ppm≤1 % ≤15ppm ≤5ppm ≤3ppm1% retained on 300μm |

\* 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 (per100g) ProteinCarbohydratesOf which sugarsFat Fibre | typically 500 - 600kJ typically < 0.5%20 – 30%20 – 30% < 0.5%typically 50 – 60% |

**Packaging & Storage**

Paper bag with polythene

Packaging:- 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.