



PECTIN



Description

Pectin is a structural heteropolysaccharide contained in the primary cell walls of terrestrial plants.

Low methoxyl pectin and Medium Rapid Set Pectin. Consisting of partial methyl esters of polygalacturonic and their ammonium, sodium, potassium and calcium salts. It is obtained by extraction in an aqueous medium of natural strains of appropriate edible plant material, usually citrus fruits or apples.

Application

Pectin is widely used in processing of food and beverages, such as jam, jelly, fruit yogurt, soft sweets, ice cream, sour milk or fruit yogurt, soymilk. It functions as gelatinize, suspending agent, stabilizer, and thickening agent. A small amount of pectin can improve greatly the quality and appearance of the food. It helps giving food a natural, moderate, tart and sweet fruit taste, and charming delicate fragrance flavor.

Package

25kg/paper bag. Customer required is available.



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Specification

Item	Specification
Galacturonic acid	>65 %
Loss on drying	<=12%
Appearance	free-flowing powder
Particle size	At least 99% less than 0.250 mm test sieve
Colour, Flavor	A creamy-white to light brown, of neutral odor and flavor
Ash content	≤ 5%
Acid-insoluble ash	<1 %
SO ₂	<50 mg/kg
Free methyl, ethyl and isopropyl alcohol	<1 %
Lead	<5mg/kg
Arsenic	<3mg/kg
Total plate count	< 1000cfu/g
Yeast and mould	< 100cfu/g
Coliforms	absent in 1 g
E. Coli	absent in 1 g
Staphylococcus aureus	absent in 1 g
Salmonella	absent in 25 g



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