

REALPECTIN S-150

DESCRIPTION

REALPECTIN S-150 is a purified natural colloid consisting mainly of partially methoxylated polygalacturonic acid extracted from citrus peel and standardized by addition of dextrose.

DECLARATION

High methoxyl slow set pectin (E440i) standardized with dextrose.

ORIGIN

Italy

USAGE BENEFIT

REALPECTIN S-150 is mainly used in fruit jelly confectionery at the dosage of 1,2-2,0% and high sugar jams and marmalade at the dosage of 0,3-0,7%.

ORGANOLEPTIC CHARACTERISTICS

REALPECTIN S-150 is a fine granulometry powder with a slightly off white color and neutral odor and taste.

DIRECTION FOR USE

It is highly recommendable to solubilise REALPECTIN S-150 in hot water before addition to the final food system.

CHEMICAL AND PHYSICAL CHARACTERISTICS + NUTRITIONAL VALUE

Ph (1% solution) 3.0 – 4.0

Degree of Methoxylation (DM) 58-64

SAG Degree (°SAG) 150(+/-5)

Loss on drying Max 12%

Acid insoluble ash Max 1%

Particle size Max 2% > 60 mesh (ASTM)

Protein <1%

Kcal/KJ 120-173Kcal/510 734Kj

Fat <1%

Carbohydrates 30 – 40%

Sugars 30 – 40%

MICROBIOLOGICAL CHARACTERISTICS

Total count	Max 500 CFU/g
Yeast and moulds	Max 100 CFU/g
Coliforms	missing in 1g
Salmonella	missing in 25g

HEAVY METAL SPECIFICATIONS

Arsenic (As)	Max 3 mg/kg
Lead (Pb)	Max 5 mg/kg
Mercury (Hg)	Max 1 mg/kg
Cadmium (Cd)	Max 1 mg/kg
Heavy metals (as Pb)	Max 20 mg/kg

PURITY AND LEGAL REQUIREMENT

REALPECTIN S-150 meets the specifications required by JEFCA (FAO / WHO), by Chemical Codex and by EC

(Directive 2008/84/EC).

OGM DECLARATION

REALPECTIN S-150 is not produced from genetically modified raw materials within the scope of the EU regulations relating to GM (genetically modified) Food and Feed EU 1829/2003 and GM Traceability and Labelling EU 1830/2003.

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ALLERGEN DECLARATION

Food Intolerance Declaration (According to the directive 2005/26/CE and 2007/68/CE)

FOOD ALLERGENS CONTAINED

1. Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains)	No
2. Crustaceans	No
3. Eggs	No
4. Fish	No
5. Peanuts	No
6. Soybeans	No
7. Milk (including lactose).	No
8. Nuts, i.e. almonds, hazelnuts, walnuts, cashews, pecan nut, Brazil nut, pistachio nut, macadamia nuts, Queensland nuts.	No
9. Celery	No
10. Mustard	No
11. Sesame seeds	No
12. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/l expressed as SO ₂ .	No
13. Lupin	No
14. Molluscs	No

STORAGE CONDITIONS

Within the original packaging stored in fresh and dry conditions, the product is kept all its good conditions for 24 months. The shelf life is indicated in the product label.

PACKAGING

Cardboard boxes with polyethylene bag of 25 kg.