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Specification Sheet

PECTIN (AGLUPECTIN LA-S05)

Code No.	SCN No.	CAS No.	Effective Date	Product Manager	Rev. No.	Approved By
LAS05P	2935	09000-69-5	December 20, 2011	SW	Original	MPR

CHARACTERISTICS:	A purified natural colloid consisting mainly of partially methoxylated polygalacturonic acid. AGLUPECTIN LA-S05 is a low-methoxyl amidated pectin (E440ii) with medium- low reactivity to calcium, extracted from citrus peels and standardized by addition of dextrose.
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SPECIFICATIONS:	Degree of amidation	14-18%
	Degree of methoxylation	37-43%
	Calcium reactivity	Medium to low
	pH (1% solution)	3.7-4.5
	Loss on drying	12% max
	Acid insoluble ash	1% max
	Arsenic (As)	3 mg/kg max
	Heavy metals (as Pb)	10 mg/kg max
	Lead (Pb)	5 mg/kgmax
	Particle size	
	On 60 mesh	2% max
	Total plate count	500 cfu/g max
	Yeast and mold	100 cfu/g max
	Coliforms	Absent in 1g
Salmonella	Absent in 25g	

PACKAGING:	25 kg box with polyethylene bag
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USAGE BENEFITS:	Good viscosity texture in fruit preparation for yoghurt; Good structure and low syneresis in low sugar jam.
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DIRECTION FOR USE:	It is highly recommended to solubilise Aglupectin LA-S05 in hot water before addition to the final food system.
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APPLICATIONS:	Jams and jellies (35 - 65% SS): 0.4 - 0.8%; Yoghurt fruit preparation (45 - 65% SS): 0.3 - 0.7%.
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SHELF LIFE AND STORAGE INSTRUCTIONS:	2-year self life from the date of manufacture, please store in cool, dry place (Temperature max 25°C and & Relative Humidity lrrs than 60%)
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OTHER:	ISO 14001:2004, ISO 22000:2005, GMP, Kosher, Halal
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