



American International Chemical, Inc.

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SPECIFICATION SHEET

PECTIN (AGLUPECTIN HS-ES)

Code No.	SCN No.	CAS No.	Effective Date	Product Manager	Rev. No.	Approved By
ES1SIP	2935	9000-69-5	July 18, 2011	AMC	No. 2	MPR

CHARACTERISTICS:	A high methoxyl extra slow set pectin (E440i) extracted from citrus peel and standardized by addition of dextrose. A purified natural colloid consisting mainly of partially methoxylated polygalacturonic acid.
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SPECIFICATIONS:	SAG degree	145-155
	pH (1% solution)	2.8-4.0
	Degree of methoxylation	50-58%
	Loss on drying	Less than 12%
	Acid insoluble ash	Less than 1%
	Arsenic (As)	Less than 3 mg/kg
	Lead (Pb)	Less than 5 mg/kg
	Heavy metals (as Pb)	Less than 10 mg/kg
	Particle size	
	Thru 60 mesh	98% min
	Total plate count	Negative
	Yeast and mold	Negative
	Coliforms	Negative
	Salmonella	Negative

PACKAGING:	25 kg box with polyethylene bag
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USAGE BENEFITS:	<ul style="list-style-type: none">• Low setting temperature• Gelling agent in high sugar products (glazes, confectionery products and jams with long filling time).
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DIRECTION FOR USE:	It is highly recommended to solubilise Aglupectin HS-ES in hot water before addition to the final food system.
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APPLICATIONS:	Confectionery products 0.8-2.0% Jams and marmalades 0.5-1.5%
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SHELF LIFE AND STORAGE INSTRUCTIONS:	2-year shelf life from the date of manufacture, please store in cool and dry place (Temperature of 25°C max and relative humidity less than or equal to 60%)
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OTHER:	ISO 14001:2004, ISO 22000:2005, GMP, Kosher, Halal
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