



# American International Chemical, Inc.

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## SPECIFICATION SHEET

### PECTIN (AGLUPECTIN HS-SB)

Code No.	SCN No.	CAS No.	Effective Date	Product Manager	Rev. No.	Approved By
SB0SIP	2935	9000-69-5	July 18, 2011	AMC	No. 2	MPR

<b>CHARACTERISTICS:</b>	A high methoxyl slow set pectin (E440i) extracted from citrus peel and standardized by addition of potassium tartrate (E336ii), sodium hexametaphosphate (E452i) and dextrose. A purified natural colloid consisting mainly of partially methoxylated polygalacturonic acid
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<b>SPECIFICATIONS:</b>	SAG degree	100-110
	pH (1% Solution)	4.0-5.0
	Degree of methoxylation	58-64%
	Loss on drying	Less than 12% max
	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

<b>PACKAGING:</b>	25 kg Box with Polyethylene bag
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<b>USAGE BENEFITS:</b>	• Gelling agent for confectionery products
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<b>DIRECTION FOR USE:</b>	It is highly recommended to solubilise <b>Aglupectin HS-SB</b> in hot water before addition to the final food system.
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<b>APPLICATIONS:</b>	Confectionery products 1.2-2.0%
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<b>SHELF LIFE AND STORAGE INSTRUCTIONS:</b>	2-year shelf life from the date of manufacture, please store in cool and dry place (Temperature of 25° C max and relative humidity of less than or equal to 60%)
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<b>OTHER:</b>	ISO 14001:2004, ISO 22000:2005, GMP, Kosher, Halal
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