



American International Chemical, Inc.

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SPECIFICATION SHEET

PECTIN (AGLUPECTIN LA-S20)

Code No.	SCN No.	CAS No.	Effective Date	Product Manager	Rev. No.	Approved By
S20SIP	2935	09000-69-5	July 18, 2011	AMC	No. 2	MPR

CHARACTERISTICS:	A low methoxyl amidated pectin (E440i) with high reactivity to calcium, 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:	Degree of amidation	20-25%
	Degree of methoxylation	25-35%
	Calcium reactivity	High
	pH (1% solution)	4.0- 4.5
	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">• Good viscosity texture in fruit preparation for yogurt• Good structure and low syneresis in low sugar jam.
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DIRECTION FOR USE:	It is highly recommended to solubilise Aglupectin LA-S20 in hot water before addition to the final food system.
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APPLICATIONS:	Yogurt fruit preparation (15-35% SS) 0.3-0.8% Low sugar jams and jellies (20-45% SS) 0.5-0.8%
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SHELF LIFE AND STORAGE INSTRUCTIONS:	2-year self 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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OTHER:	ISO 14001:2004, ISO 22000:2005, GMP, Kosher, Halal
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