



American International Chemical, Inc.

Corporate Offices: (800) 238-0001

Internet: www.aicma.com Email: info@aicma.com

SPECIFICATION SHEET

PECTIN (AGLUPECTIN LA-S03S)

| Code No. | SCN No. | CAS No. | Effective Date | Product Manager | Rev. No. | Approved By |
|----------|---------|------------|----------------|-----------------|----------|-------------|
| LAS03S | 2935 | 09000-69-5 | June 28, 2011 | AMC | Original | MPR |

| | |
|-------------------------|--|
| CHARACTERISTICS: | A low methoxyl amidated pectin (E440i) with low reactivity to calcium, extracted from citrus peel and standardized by addition of Di-sodium Di-phosphate (E450i) and Dextrose. A purified natural colloid consisting mainly of partially methoxylated polygalacturonic acid. |
|-------------------------|--|

| | | |
|------------------------|-------------------------|--------------------|
| SPECIFICATIONS: | Degree of amidation | 8-12% |
| | Degree of methoxylation | 40-48% |
| | Calcium reactivity | Low |
| | pH (1% solution) | 3.7-4.5 |
| | Loss on drying | Less than 12% |
| | Acid insoluble ash | Less than 1% |
| | Arsenic (As) | Less than 3 mg/kg |
| | Heavy metals (as Pb) | Less than 10 mg/kg |
| | Lead (Pb) | 5 mg/kg max |
| | 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 |
|-------------------|---------------------------------|

| | |
|------------------------|---|
| USAGE BENEFITS: | Good texture, good structure and low syneresis in high solids ripples and toppings, short structure, good spreadability jelly glazes. |
|------------------------|---|

| | |
|---------------------------|--|
| DIRECTION FOR USE: | It is highly recommended to solubilise Aglupectin LA-S03S in hot water before addition to the final food system. |
|---------------------------|--|

| | |
|----------------------|--|
| APPLICATIONS: | High solids fruit ripples and toppings (62-75% SS) 0.5-1.0% Jelly glazes and topping (60-70% SS) 0.8-1.2% |
|----------------------|--|

| | |
|---|--|
| 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 lrs than 60%) |
|---|--|

| | |
|---------------|--|
| OTHER: | ISO 14001:2004, ISO 22000:2005, GMP, Kosher, Halal |
|---------------|--|