



# American International Chemical, Inc.

Corporate Offices: (800) 238-0001

Internet: [www.aicma.com](http://www.aicma.com) Email: [info@aicma.com](mailto:info@aicma.com)

## SPECIFICATION SHEET

### PECTIN (Aglupectin LA-S10)

Code No.	SCN No.	CAS No.	Effective Date	Product Manager	Rev. No.	Approved By
S10SIP	2935	09000-69-5	July 18, 2011	AMC	No. 1	RVK

<b>CHARACTERISTICS:</b>	A low methoxyl amidated pectin (E440i) with medium reactivity to calcium, extracted from citrus peel and standardized by addition of dextrose. A purified natural colloid consisting mainly of partially methoxylated polygalacturonic acid
-------------------------	---

<b>SPECIFICATIONS:</b>	Degree of amidation	16-20%
	Degree of methoxylation	30-40%
	Calcium reactivity	Medium
	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	

<b>PACKAGING:</b>	25 kg box with polyethylene bag
-------------------	---------------------------------

<b>Usage Benefits:</b>	<ul style="list-style-type: none"><li>• Good viscosity texture in fruit preparation for yogurt</li><li>• Good structure and low syneresis in low sugar jam.</li></ul>
------------------------	---

<b>Direction for Use:</b>	It is highly recommended to solubilise <b>Aglupectin LA-S10</b> in hot water before addition to the final food system.
---------------------------	--

<b>APPLICATIONS:</b>	Yogurt fruit preparation (45-65% SS) 0.3-0.7% Jams and jellies (35-65% SS) 0.4-0.8%
----------------------	--

<b>SHELF LIFE AND STORAGE INSTRUCTIONS:</b>	2-year self life from the date of manufacture, please store in cool and dry place (Temperature 25°C max and relative humidity of less than or equal to 60%)
---	---