



# American International Chemical, Inc.

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## SPECIFICATION SHEET

### PECTIN (AGLUPECTIN LC-S12)

Code No.	SCN No.	CAS No.	Effective Date	Product Manager	Rev. No.	Approved By
S12SIP	2935	9000-69-5	February 9, 2011	AMC	No. 1	CDS

<b>CHARACTERISTICS:</b>	A low methoxyl conventional 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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<b>SPECIFICATIONS:</b>	Degree of methoxylation	32- 35%
	Calcium reactivity	High
	PH (1% Solution)	2.5- 3.3
	Loss on drying	12% max
	Acid insoluble ash	1% max
	Arsenic (As)	3 mg/kg max
	Heavy metals (as Pb)	20 mg/kg max
	Lead (Pb)	5 mg/kg max
	Particle Size	
	Thru 60 mesh	98% min
	Total plate count	500 CFU/g max
	Yeast and mold	100 CFU/g max
	Coliforms	Negative in 0.1g
	Salmonella	Negative in 25g

<b>PACKAGING:</b>	25 kg box with polyethylene bag
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<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 jams</li></ul>
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<b>DIRECTION FOR USE:</b>	It is highly recommended to solubilise <b>Aglupectin LC-S12</b> in hot water before addition to the final food system.
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<b>APPLICATIONS:</b>	Yogurt fruit preparation (50-65% SS): 0.4-0.7% Low sugar jams (less than 50% SS) and compotes: 0.4-0.7% Baby Foods: 0.4-0.7%
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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 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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