



# American International Chemical, Inc.

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## SPECIFICATION SHEET

### PECTIN (AGLUPECTIN LA-S10HBG)

Code No.	SCN No.	CAS No.	Effective Date	Product Manager	Rev. No.	Approved By
HBGSIP	2935	09000-69-5	July 18, 2011	AMC	No. 2	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.
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<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
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<b>USAGE BENEFITS:</b>	• Good viscosity texture in fruit preparation for yogurt
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<b>DIRECTION FOR USE:</b>	It is highly recommended to solubilise <b>Aglupectin LA-S10HBG</b> in hot water before addition to the final food system.
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<b>APPLICATIONS:</b>	Yogurt fruit preparation (45-65% SS) 0.3-0.7%
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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 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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