



**Pectin E440(I)**

<b>Description:</b>	This pectin is a food additive used as viscosifying agent. The product can be used in sweetened or fruit media.
<b>Ingredients:</b>	High methoxyl pectin (E440i); Sucrose
<b>Application:</b>	<p>It is a particularly suited to the manufacture of beverages at a dosage of 0.1 to 0.50 %.</p> <p><b>DISPERSION</b>          To disperse the product without lumps:          - premix the powder with the other dry ingredients, and pour the preparation into the liquid under efficient stirring in order to obtain a complete dispersion.          - or, disperse it in a non-solvent medium (oil, alcohol, concentrated sugar solutions &gt; 65° Brix).</p> <p><b>DISSOLUTION</b>          The dissolution of the product depends on the medium and the process: It is improved by heat treatment (time, temperature), shear-stress propeller, homogenizer).          A complete dissolution can be rapidly obtained at 80 / 85°C (176 / 185°F). It can be difficult in a high calcium medium (hard water &gt; 80 ppm Ca++, milk); then it requires extra time or "sequestering" salts.</p>
<b>Sensory characteristics:</b>	<p>Appearance: creamy-white to light brown powder          Odour &amp; taste: neutral</p>
<b>Physical / Chemical Specifications</b>	<p>Degree of esterification: 68%          Viscosity (4%sol.): min. 400 mPa.S; max. 500 mPa.S          pH (2%sol): max. 3.8          Loss on drying: max. 12%          Granulometry (&gt;315 µm): max. 1%</p>
<b>Microbiological characteristics:</b>	<p>Total plate count: max 1000/g          Yeasts and moulds: max 100/g          E.coli: absent in 1 g          Salmonella: absent in 25 g</p>

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<b>Packaging &amp; Storage:</b>	25 kg (net) bags lined with PE bag. 1 kg, 100 g Store under cool and dry conditions
<b>Shelf life</b>	24 months from the date of production if the above mentioned recommended storage conditions are respected.
<b>Legal requirements:</b>	Food additives contained in this product comply with the definition and specifications from JECFA (FAO/WHO), FDA (21 CFR) and EU Commission Regulation 231/2012 as amended. However, we recommend that the user ensures that this product is in compliance with the local regulations in force, particularly in the country where the product is to be consumed.
<b>GMO status</b>	This product is not submitted to a specific labelling according to (EC) regulations N° 1829/2003 and 1830/2003
<b>Allergens</b> (According to the directives 2005/26/CE and 2007/68/CE and Food Allergen Labelling and Consumer Protection Act of 2004)	<p><b>Allergens</b></p> <p>[1] <i>Wheat, rye, barley, oats, spelt, kamut or their hybridised strains.</i></p> <p>[2] <i>Almonds, hazelnuts, walnuts, cashews, pecan nut, Brazil nut, pistachio nut, macadamia and Queensland nuts.</i></p> <p>[3] <math>\geq 10</math> mg/kg or 10 mg/l SO<sub>2</sub>.</p> <p>Cereals containing gluten [1]: no Crustaceans: no Eggs: no Fish: no Peanuts: no Soybeans and soy based products: no Milk (including lactose) and milk based products: no Nuts [2] : no Celery: no Mustard: no Sesame seeds: no Sulphur dioxide and sulphites [3] : no Lupin: no Molluscs: no</p>

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