



YELLOW PECTIN

1. Article description:

This product is a blend of food additives used as a texturant. It is a gelling agent suited to the manufacture of confectionery.

2. Ingredients:

Thickener (pectin (E440i)), sucrose, stabiliser (tripotassium citrate (E332ii)), emulsifier (Tetrasodium diphosphate (E450iii)) and acidity regulator (citric acid (E330)).

3. Application and recommended use:

Use as a raw material for other food components.

8- 22g/ kg. Use in pH between 3,1 and 3,8 media. Premix the powder with the dry ingredients and pour the preparation into the liquid at 30°C under efficient stirring in order to obtain a complete dispersion. Heat up to 80-85°C.

4. Allergens:

Allergen	INGREDIENTS		Production line (TRACES)	
	Presence	No presence	Presence	No presence
Gluten		X		X
Egg and products thereof		X		X
Milk and products thereof		X		X
Nuts and products thereof		X		X
Peanuts and products thereof		X		X
Sesame seeds and products thereof		X		X
Soybeans and products thereof		X		X
Lupine and products thereof		X		X
Celery and products thereof		X		X
Mustard and products thereof		X		X
Sulphites		X		X
Crustaceans and products thereof		X		X
and products thereof		X		X
Molluscs and products thereof		X		X

5. Microbiological specifications:

Total plate count	<1.000 UFC / g
Yeasts and moulds	< 100 UFC / g
Escherichia coli	Absent / g
Salmonella	Absent / 25 g



6. Nutritional information:

	Average values per 100g:
Energy	770 kJ / 190 kcal
Total fat	0,0 g
Of which, saturated	0,0 g
Total carbohydrates	25 g
Of which sugars	25 g
Protein	1,5 g
Salt	4,0 g

7. Recommended storage conditions:

Store in original packaging until use. Store under cool and dry conditions.

8. Shelf life:

2 years after production date. The specified shelf life can only be guaranteed for this product if the above mentioned recommended storage conditions are respected.

9. Packaging:

White plastic jar with 500g of net weight.

10. OGM statement:

The product is processed with no-OGM raw materials in accordance with the requirements of the GMO legislation in force in the EU, so this product does not require additional labelling.

11. EAN code:

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