

# SPECIFICATION

## Sugar beet pectin



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<b>Product</b>	<b>Sugar beet pectin</b>
<b>Art. No.</b>	<b>85100110</b>

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<b>Product description</b>	This sugar beet pectin is a high methoxyl pectin extracted from sugar beet pulp.
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Typical application:	Develop stable oil in water emulsion. (mayonnaise, salad dressing, flavor oil soft drinks )
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Typical dosage: 0.25 – 2.0%

Composition:	Sugar beet pectin E 440
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### Legal requirements

This product complies with all relevant general standards for pectin as

- FAO/WHO (JECFA)
  - European Union Law
  - Food Chemicals Codex
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<b>Packing and storage</b>	25 kg cardboard with PE in liner bag
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Stored in closed packing, cool and dry at least 24 months upon delivery (max. 18° C, 60%rh)

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## Chemical and physical

Description	White, light yellow, light grey or light brown powder
Taste/ Smell	Neutral
Degree of esterification	> 48 %
Degree of acetylation	> 10 %
Particle size > 315 µm	≤ 5 %
pH (1% solution, 25 °C)	2.8 - 3.8
Loss on drying (105 °C, 2 hours)	≤ 12 %
Arsenic	≤ 3 mg/kg (not every batch is analyzed)
Lead	≤ 5 mg/kg (not every batch is analyzed)
Mercury	≤ 1 mg/kg (not every batch is analyzed)
Cadmium	≤ 1 mg/kg (not every batch is analyzed)

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## Nutritional information (pectin)

Energy [kcal100g]	200 - 280
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## Microbiology

TAMC	≤ 1000 cfu / g	ISO 4833-1
Mould	≤ 100 cfu / g	ISO 21527-2
Yeast	≤ 100 cfu / g	ISO 21527-2
Enterobacteracea	not detectable / g	ISO 21528-2
Salmonella spp.	not detectable / 25g	ISO 6579-1

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