

SPECIFICATION

Sugarbeetpectin



Product Sugarbeetpectin pure

Art. No. 85100100

Product description This sugarbeetpectin is high methoxyl pectin extracted from sugar beet pulp.

Typical application: Develop stable oil in water emulsion.
(mayonnaise, salad dressing, flavor oil soft drinks)

Typical dosage: 0.25 – 2.0%

Composition: Sugarbeetpectin E 440

Legal requirements

This product complies with all relevant general standards for pectin as

- FAO/WHO (JECFA)
 - European Union
 - Food Chemicals Codex
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Packing and storage 25 kg cardboard with PE in liner bag

Stored in closed packing, cool and dry at least 24 months upon delivery (max. 18° C, 60%rh)

Chemical and physical

Degree of esterification	> 48 %
Particle size > 315 µm	max. 5 %
pH (1% solution, 25 °C)	2.8 - 3.8
Loss of drying	max.12 %
Appearance	Fine, free-flowing powder, beige
Taste/Smell	Almost neutral

Nutritional information (pectin)

Energy [kcal100g]	220 - 260
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Microbiology

TAMC	≤ 1000 KbE / g
Mould	≤ 100 KbE / g
Yeast	≤ 100 KbE / g
Enterobacteracea	not detectable / g
Salmonella spp.	not detectable / 10g