

PRODUCT DESCRIPTION - PD 11003-9.0EN

Material no. 410771

GRINDSTED® Pectin LC 710

Description

GRINDSTED® Pectin LC 710 is a low-ester, low calcium-reactive pectin standardised with sugars. It is a powder manufactured from citrus peel and has natural colour variation from off-white to golden.

Application areas

Fruit sauces, fruit ripples and jam.

Potential benefits

- Increases viscosity
- Uniform fruit distribution
- Prevents syneresis

Usage levels

Due to very broad application possibilities no general guidelines can be given.

To obtain optimal functionality the addition of extra calcium to the fruit system is often needed.

Directions for use

We recommend dissolving GRINDSTED® Pectin LC 710 in water before addition to the final fruit system. Further information on dissolving techniques may be obtained on request.

Physical/chemical specifications

(Methods of analysis available on request)

Degree of esterification	typically 48 %
pH (1% solution)	3.4-3.8
Loss on drying	max. 12 %
Acid-insoluble ash	max. 1 %
Particle size	max. 1.5 % > 60 mesh (ASTM)

Microbiological specifications

Total plate count	max. 1,000 /g
Yeast and mould	max. 100 /g
Coliforms	absent in 1.0 /g
Salmonella	absent in 25 g

Heavy metal specifications

Arsenic (as As)	max. 3 mg/kg
Lead (Pb)	max. 5 mg/kg
Heavy metals (as Pb)	max. 20 mg/kg

Nutritional data

(Approximate values for nutrition labelling per 100 g)

Energy (kcal)	100
Energy (kJ)	425
Protein	0 g
Carbohydrate	23 g
- of which sugars	23 g
Fat	0 g
- of which saturates	0 g
Fibre	68 g
Sodium	< 1 g

Storage

Store cool and dry. Temperature Max. 25°C, with a Relative Humidity < 60%.

Shelf life is 24 months from the date of production.

Packaging

Corrugated, poly-lined cartons of 25 kg (55.1 lbs.)

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Purity and legal status

GRINDSTED® Pectin LC 710 meets the specifications laid down by the FAO/WHO, the EU, the Food Chemicals Codex and is covered by EU reference no. E440 and CFR 184.1588.

Local food regulations should always be consulted concerning the status of this product, as legislation regarding its use in food may vary from country to country. Advice regarding the legal status of this product may be obtained on request.

Safety and handling

A Material Safety Data Sheet (MSDS) is available on request.

Country of origin

United States

Kosher status

This product is OU Kosher certified. A Kosher Certificate is available on request.

Halal status

This product is Halal certified under IFANCA's Crescent M Halal symbol. A Halal certificate is available on request.

GMO

This product is standardised to functionality with dextrose. Genetically Modified Technology may be used to produce the dextrose. Based on all applicable EU Regulations, genetically modified labeling information is not required.

Allergens

Below table indicates the presence (as added component) of the following allergens and products thereof:

Yes	No	Allergens	Description of components
	X	Cereals containing gluten	
	X	Crustaceans	
	X	Eggs	
	X	Fish	
	X	Peanuts	
	X	Soybeans	
	X	Milk (including lactose)	
	X	Nuts	
	X	Celery	
	X	Mustard	
	X	Sesame seeds	
	X	Sulphur dioxide and sulphites (> 10 mg/kg)	