

Specification

Pectin Amid CU 025

Supplier: Herbstreith & Fox KG, D-75305 Neuenbürg
Customer: Green Living Australia (Qld) PL

1. Ingredients

Amidated Pectin E 440

2. Product Description

Pectin Amid CU 025 is an amidated, low methylester pectin (degree of esterification 25-32 %, degree of amidation 18-25 %). Amidated pectin consists mainly of the partial methyl esters and amides of polygalacturonic acid and their sodium, potassium, calcium and ammonium salts.

Organoleptic:
light beige powder, neutral smell

pH-value in a 2.5 % solution in dist. water
at 20 °C (68 °F): 4.2 ± 0.5

3. Purity Criteria for Pectin as Food Additive

- I. ZVerkV (Germany) of 29.01.1998 (BGBl. I S. 230, 269) as amended.
- II. Regulation (EU) No. 231/2012 of 09.03.2012 (OJ L 83/1) as amended.
- III. JECFA Specification (FAO JECFA Monograph) as amended.
- IV. FCC Monograph (Food Chemical Codex) as amended.

The product complies with Regulation (EC) No. 396/2005 as amended on maximum residue levels of pesticides in or on food and feed of plant and animal origin and amending Council Directive 91/414/EEC (OJ L 70/1).

4. Nutritional Information

Protein:	≤ 1 % (Kjeldahl)	
Carbohydrates:	≤ 5 %	
Fat:	≤ 1 % (Weibull-Stoldt)	
Dietary Fibre:	approx. 85 % (AOAC 991.43 mod.)	
Moisture:	≤ 12 % (2 h, 105°C)	
Ash:	≤ 1 % (in 3 N HCl insoluble)	
Minerals:	Pectin which is	
	not standardized with buffer salts	standardized with buffer salts
	Calcium	≤ 10 %
	Sodium	≤ 10 %
	Potassium	≤ 5 %
	(Ingredients see 1.)	

A detailed nutritional information is available on request.

5. Storage Conditions

Cool (max. 25 °C) and dry (rel. humidity < 70 %).

6. Shelf Life

18 months after date of manufacture (closed original packaging).

7. Batch Identification

Each batch is labelled with an 8 digit batch number, which enables a precise allocation to production date and production conditions.

8. Packaging

Polypropylene big bag or cardboard box with PE inliner or paper bag with PE inliner; the packaging complies with current European and German legislation.



9. Standardization

Pectin Amid CU 025 is an amidated, low methylester pectin with constant gelling strength (Food Chemical Codex, standardizing regulations recipe no. 118, rheology method no. 016).

Neuenbürg, 10.03.15

Dr. Hans-Ulrich Endreß
Manager R&D / QM

Nicole Lehmborg
Manager Regulatory Affairs / QM

Edition 2 of: 10.03.15
Replaces edition 1 of: 19.03.03

This specification will be automatically updated.
Customers who bought that product during the last two years will be informed about changes in specifications.



Microbiological Specification Classic, Combi, Amid, Standard and Instant Pectin

Method: § 64 LFGB

Specification:	Total Plate Count	< 500 CFU/g
	Yeast and Moulds	< 100 CFU/g
	Staphylococcus aureus	negative in 25 g
	Pseudomonas aeruginosa	negative in 25 g
	Salmonella	negative in 25 g
	Escherichia coli	negative in 10 g
	Enterobacteriaceae	negative in 1.0 g
	Anaerobic bacteria (Clostridia)	negative in 0.1 g

Due to the specific production technology pectin is a low-risk product.
Our pectins are analysed according to a microbiological sampling plan.

Neuenbürg, 10.03.15

Version: 16.08.12