

## PECTIN 325NH95

*E440ii and sucrose*

GENERAL CHARACTERISTICS	
<b>Physical aspects</b>	Creamy-white to light brown-powder
<b>Organoleptic aspects</b>	Odourless and tasteless
<b>Origin</b>	Apple - Citrus
<b>Chemical status</b>	Low methoxyl amidated fruit pectin: E440ii. Product standardized by adding sucrose

DESCRIPTION	
<b>Function / Properties</b>	<p>Food additive used as a texturing agent.</p> <p>It is a thickener and / or gelling agent particularly suited to the manufacture of fruit preparations at a dosage of 0.50 to 1.50 % according to the formulation and to the required texture.</p> <p>Reacts in presence of calcium and/or acidity: more the environment is calcic, more the texture is thick; more the environment is acid, more the texture is gelled.</p>
<b>Functionality</b>	<p><b>DISPERSION</b></p> <p>To disperse the product without lumps:</p> <ul style="list-style-type: none"> <li>- premix the powder with the other dry ingredients, and pour the preparation into the liquid under efficient stirring in order to obtain a complete dispersion.</li> <li>- or, disperse it in a non-solvent medium (oil, alcohol, concentrated sugar solutions &gt; 65° Brix).</li> </ul> <p><b>DISSOLUTION</b></p> <p>The dissolution of the product depends on the medium and the process: it is improved by heat treatment (time, temperature), shear-stress (propeller, homogenizer). A complete dissolution is rapidly obtained at 80 / 85°C (176 / 185°F). It can be difficult in a high calcium medium (hard water &gt; 80 ppm Ca++, milk), then it requires extra time or sequestering salts.</p>
<b>Applications</b>	<p><b>ENVIRONMENTS / USES</b></p> <p>The product can be used in calcic and/or acid environment.</p> <p><b>TEXTURE</b></p> <p>The obtained structure with this pectin in presence of calcium and/or acidity occurs during the cooling.</p> <p>The final texture is obtained after 24 hours.</p> <p>The structure is thermoreversible and thixotropic.</p> <p>It's stable after freezing and thawing</p>

<b>RECIPES</b>	
<b>Gelled flavoured milks</b>	
<b>Ingredients</b>	<ul style="list-style-type: none"> <li>- 1 L of milk</li> <li>- 4 to 5 g Pectin 325NH95</li> <li>- 100 g of fine sugar</li> <li>- 0 to 10 g of soluble starch</li> <li>- sufficient amount of aroma</li> </ul>
<b>Realisation</b>	<ul style="list-style-type: none"> <li>- Mix pectin and sugar and pour in rain on warm milk (50 ° C) with vigorous stirring up to 85-95 ° C</li> <li>- Add starch and aroma</li> <li>- Pasteurize and put in pots towards 75 ° C to 45 ° C maximum</li> <li>- Cool quickly and avoid handling before complete gelation</li> </ul>
<b>Sugar-free jams</b>	
<b>Ingredients</b>	<ul style="list-style-type: none"> <li>- 450 g of fruit (dry + 10%)</li> <li>- 50 g of water</li> <li>- 8 to 10 g Pectin 325NH95</li> <li>- 6 g crystallized citric acid</li> <li>- 350 g of sorbitol powder</li> <li>- 300 g of liquid sorbitol</li> </ul>
<b>Realisation</b>	<ul style="list-style-type: none"> <li>- Put in the cooker fruits, water, and citric acid. Shake.</li> <li>- In a well-dry container, mix pectin 325 NH 95 and 50g of sorbitol powder.</li> <li>- Switch on heating and agitation.</li> <li>- Pour the powdered pectin / sorbitol mixture into the acidified fruits in heavy rain.</li> <li>- While stirring, bring to a boil; maintain it 2 to 3 minutes to complete the dissolution of the pectin.</li> <li>- Add the rest of the sorbitol; resume boiling before adding liquid sorbitol (preheat to 60 ° C).</li> <li>- Cook and turn off the heat.</li> <li>- Add, if necessary, the authorized preservative, previously dissolved in a little hot water.</li> <li>- Pot very hot, capsulate and cool under a stream of cold water</li> </ul>
<b>Creamy Maple</b>	
<b>Ingredients</b>	<ul style="list-style-type: none"> <li>- 400 g of Milk (3,6 % of Fat)</li> <li>- 8 g of Pectin 325NH95</li> <li>- 60 g of Maltodextrin DE.16.</li> <li>- 160 g of Thick Maple Sirup</li> <li>- 100 g of butter (82 % of Fat)</li> </ul>
<b>Realisation</b>	<ul style="list-style-type: none"> <li>- Premix the Pectin and the Maltodextrin</li> <li>- Add the milk</li> <li>- Boil the mixture</li> <li>- Add the Maple Sirup, and after the butter</li> <li>- Blend the mixture</li> </ul>
<b>Creamy Raspberry</b>	
<b>Ingredients</b>	<ul style="list-style-type: none"> <li>- 1.220 g of mashed raspberries, sweet at 10%</li> <li>- 80 g of Sugar</li> <li>- 16 g of Pectin 325NH95</li> <li>- 180 g of soft butter (82 % of Fat)</li> </ul>
<b>Realisation</b>	<ul style="list-style-type: none"> <li>- Premix the Sugar and the Pectin</li> <li>- Incorporate the premix into the mashed raspberries preparation</li> <li>- Boil the mixture</li> <li>- Cool to 40°C, and incorporate the butter</li> <li>- Blend the mixture</li> </ul>

<b>Creamy Strawberry</b>	
<b>Ingredients</b>	<ul style="list-style-type: none"> <li>- 450 g of mashed raspberries, sweet at 10%</li> <li>- 15 g of Sugar</li> <li>- 3 g of Pectin 325NH95</li> <li>- 52 g of soft butter (82 % of Fat)</li> </ul>
<b>Realisation</b>	<ul style="list-style-type: none"> <li>- Premix the Sugar and the Pectin</li> <li>- Incorporate the premix into the mashed strawberries preparation</li> <li>- Boil the mixture</li> <li>- Cool to 40°C, and incorporate the butter</li> <li>- Blend the mixture</li> </ul>
<b>Verbena Foam</b>	
<b>Ingredients</b>	<ul style="list-style-type: none"> <li>- 575 g of milk</li> <li>- 20 g of dried verbena</li> <li>- 55 g of sugar</li> <li>- 6 g of pectin 325NH95</li> </ul>
<b>Realisation</b>	<ul style="list-style-type: none"> <li>- Cold infuse the verbena into the milk</li> <li>- Pass to the strainer</li> <li>- Premix the sugar and the pectin</li> <li>- Add the premix into the verbena milk</li> <li>- Boil the mixture</li> <li>- Pass to the strainer</li> <li>- Put into a cream whipper</li> </ul>
<b>Crème Brulée Foie Gras</b>	
<b>Ingredients</b>	<ul style="list-style-type: none"> <li>- 120 g of semi skimmed milk</li> <li>- 484 g of UHT cream (35 % of Fat)</li> <li>- 1.5 g of Salt</li> <li>- 1.2 g of White pepper</li> <li>- 50 g of Maltitol Powder</li> <li>- 6 g of Pectin 325NH95</li> <li>- 340 g of Duck Foie Gras</li> </ul>
<b>Realisation</b>	<ul style="list-style-type: none"> <li>- Mix the Milk, the Cream, the salt and the Pepper</li> <li>- Mix the maltitol and the pectin</li> <li>- Mix both mixture together</li> <li>- Boil the mixture</li> <li>- Add the Duck Foie Gras</li> <li>- Blend the mixture and cool</li> </ul>
<b>Crème Brulée Coconut - Vanilla</b>	
<b>Ingredients</b>	<ul style="list-style-type: none"> <li>- 450 g of semi skimmed milk</li> <li>- 75 g of UHT cream (35 % of Fat)</li> <li>- 1 g of Vanilla</li> <li>- 40 g of Coconut Milk in Powder</li> <li>- 15 g of Brown Sugar</li> <li>- 4 g of Pectin 325NH95</li> <li>- 105 g of liquid egg yolk</li> </ul>
<b>Realisation</b>	<ul style="list-style-type: none"> <li>- Mix the Milk, the Cream, the vanilla and the coconut milk</li> <li>- Mix the Brown Sugar and the pectin</li> <li>- Mix both mixture together</li> <li>- Boil the mixture</li> <li>- Add Liquid Eggs Yolk</li> <li>- Blend the mixture and cool</li> </ul>

<b>Crème Brulée Vanilla</b>	
<b>Ingredients</b>	<ul style="list-style-type: none"> <li>- 10 Kg of UHT Cream (35 % of Fat)</li> <li>- 1.5 Kg of Sugar</li> <li>- 120 g of Vanilla</li> <li>- 125 g of Pectin 325NH95</li> <li>- 1.2 Kg of liquid egg yolk</li> </ul>
<b>Realisation</b>	<ul style="list-style-type: none"> <li>- Mix the Sugar and the Pectin</li> <li>- Mix the cream and the vanilla</li> <li>- Mix both mixture together</li> <li>- Boil the mixture</li> <li>- Add Liquid Eggs Yolk</li> <li>- Blend the mixture and cool</li> </ul>

<b>SPECIFICATIONS</b>	
<b><u>Physico-chemical specifications</u></b>	
<b>pH (1 % sol.)</b>	4.2 - 5
<b>Melting point</b>	200 °C
<b>Solubility (in water)</b>	Complete dissolution can be obtained from 80/85 ° C (176/185 ° F).
<b>Setting temperature (measured on a viscometer Haake VT 550, FL 10 mobile – shear rate of 10 s<sup>-1</sup>)</b>	62 - 68 °C
<b>Gel strength (measured at 10 ° C on a penetrometer - plunger 25.4 mm - 4 mm penetration distance)</b>	63 – 77 g
<b>Loss on drying</b>	< 12 %
<b>Granulometry (&gt; 315 µm)</b>	< 1 %
<b>Degree of esterification</b>	Approx. 29 %
<b>Degree of amidation</b>	Approx. 18 %
<b><u>Heavy metals</u></b>	
- <b>Lead</b>	< 5 ppm
- <b>Mercury</b>	< 1 ppm
- <b>Arsenic</b>	< 3 ppm
- <b>Cadmium</b>	< 1 ppm
<b><u>Microbiological specifications</u></b>	
<b>Total plate count</b>	< 1000 cfu/g
<b>Yeasts and moulds</b>	< 100 cfu/g
<b>Salmonella</b>	Absence in 25 grams
<b>E.coli</b>	Absence in 1 gram
<b><i>This product complies with the requirements regarding purity criteria of the regulation (EU) No 231/2012 of March, 9<sup>th</sup>, 2012 and its modified versions.</i></b>	

The information contained in this publication is believed to be true and accurate to the best of our knowledge. It is the responsibility of the user to check before use that the products are suitable for the intended purposes. The users are also obliged to ensure that all legal requirements for the use of the products are being complied with; this also includes the legality of the use of the product itself. This version of the specification replaces all previous versions, and is valid without signature.

Réf : QUAL.FT.357  
Version 3  
MàJ: 28/11/2018  
Page 4 sur 6

<b>NUTRITIONAL INFORMATION FOR 100G</b>	
<b>Energetic Value</b>	230 Kcal / 940 KJ
<b>Lipids</b>	0 g
- Saturated Fatty Acid	0 g
<b>Carbohydrates</b>	25 g
- Sugars	25 g
<b>Dietary fibres</b>	59 g
<b>Proteins</b>	2 g
<b>Salt</b>	4.875 g
<b>Minerals</b>	
- Sodium	1950 mg
- Calcium	75 mg
- Potassium	85 mg
- Magnesium	10 mg
- Iron	2 mg

<b>ALLERGENS</b>	
	<b>Presence</b>
<b>Peanuts and products thereof</b>	
<b>Celery and products thereof</b>	
<b>Cereals, gluten and products thereof</b>	
<b>Crustaceans and products thereof</b>	
<b>Tree nuts and products thereof</b>	
<b>Sesames seeds and products thereof</b>	
<b>Molluscs and products thereof</b>	
<b>Mustard and products thereof</b>	
<b>Milk and milk products</b>	
<b>Lupin and products thereof</b>	
<b>Eggs and products thereof</b>	
<b>Fish and products thereof</b>	
<b>Soya and products thereof</b>	
<b>Sulphur dioxide and sulphites &gt; 10 ppm</b>	

The information contained in this publication is believed to be true and accurate to the best of our knowledge. It is the responsibility of the user to check before use that the products are suitable for the intended purposes. The users are also obliged to ensure that all legal requirements for the use of the products are being complied with; this also includes the legality of the use of the product itself. This version of the specification replaces all previous versions, and is valid without signature.

Réf : QUAL.FT.357  
Version 3  
MàJ: 28/11/2018  
Page 5 sur 6

DIET		
	Suitable for	Certified
Halal	X	
Kasher	X	X
Vegan	X	
Vegetarian	X	

PACKAGING/STORAGE	
Packaging	150 g or 1 Kg net plastic tin - 25 Kg net cartons lined with polyethylene bag
Storage conditions	Store in original packaging until use. Store under cool and dry conditions
Shelf life	24 months minimum in its original and unopened packaging

ARTICLE CODE      150 g ⇒ 10099                      1 Kg ⇒ 1630A                      25 Kg ⇒ 1631K

*This specification is correct at the time of issue, but may be subject to alteration. The information herein is to our best knowledge true and accurate, but all recommendation or suggestions are made without guarantee.*

**Société Louis François S.A.S**

17 rue des Vieilles Vignes – Z.A Pariest – BP 86 – Croissy Beaubourg – 77314 Marne La Vallée Cedex 2 – France  
Tél : 01 64 62 74 20 | Fax : 01 64 62 74 36 | clients@louisfrancois.com