

EXTRA SLOW SET PECTIN

E 440i, sucrose – Texturizing agent

GENERAL CHARACTERISTICS	
Physical aspects	Creamy-white to light brown powder
Organoleptic aspects	Neutral taste and odour
Origin	Citrus
Chemical description	High methoxyl pectin : E440i Standardized by adding sucrose

DESCRIPTION	
Function / Properties	<ul style="list-style-type: none"> ➤ Food additive used as a texturizing agent ➤ Thickener in an acid medium with a dry extract over 55% ➤ Particularly suited to the manufacture gelling sugars for home jams and fruit preparations for yoghurt, at a dosage of 0.3 to 3 % according to the formulation and to the desired texture.
Functionalities	<ul style="list-style-type: none"> ➤ DISPERSION To disperse the product without lumps: <ul style="list-style-type: none"> ○ 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. ○ OR, disperse it in a non-solvent medium (oil, alcohol, concentrated sugar solutions > 65° Brix). ➤ DISSOLUTION 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)
Applications	<ul style="list-style-type: none"> ➤ MEDIA / USES <ul style="list-style-type: none"> ○ The product can be used in acid media, generally with fruit. ➤ TEXTURE <ul style="list-style-type: none"> ○ The jellification, due to the interaction of pectin, sugar and acid, occurs during cooling. ○ The final texture is obtained after 24 hours. ○ The structure is heat-reversible and not stable to thawing (syneresis occurs)

RECIPES	
Jam : may be adapted to match most fruit	
Ingredients	<ul style="list-style-type: none"> ➤ 500 g fruit ➤ 550 g sugar ➤ 3 g pectin ➤ 3 g acid solution (citric or tartaric)
Process	<ul style="list-style-type: none"> ➤ Premix the pectin in a fraction of the sugar (about 50 g) ➤ Sprinkle the premix on the fruit and mix together ➤ Heat the mixture until you reach at least 85°C ➤ Add the rest of the sugar and mix together ➤ Continue to heat the mixture until you reach the desired amount of dry matter (typically 55°Brix read with a refractometer) ➤ Add acid solution if necessary (pH below 3.5)
RASPBERRY pâte de fruit / filling	
Ingredients	<ul style="list-style-type: none"> ➤ 300 g raspberry purée ➤ 65 g DE40 sulphite-free glucose syrup ➤ 350 g sugar ➤ 16 g pectin
Process	<ul style="list-style-type: none"> ➤ Premix the dry pectin and sugar ➤ Sprinkle this mix onto the fruit puree and mix together (if the puree is frozen, thaw it 24h in advance) ➤ Check the pH, which has to be between 3 and 3.5 ➤ Bring to a boil and boil for 30 seconds ➤ Check that the dry extract is at 67°Brix ➤ Pour into a frame/container ➤ Cut after 24h
STRAWBERRY pâte de fruit / filling	
Ingredients	<ul style="list-style-type: none"> ➤ 300 g strawberry puree ➤ 65 g DE40 sulphite-free glucose syrup ➤ 350 g sugar ➤ 16 g pectin ➤ 5 g of 50% tartaric acid solution
Process	<ul style="list-style-type: none"> ➤ Premix the dry pectin and sugar ➤ Sprinkle this mix onto the fruit puree and mix together (if the puree is frozen, thaw it 24h in advance) ➤ Bring to a boil and boil for 30 seconds ➤ Add the acid solution ➤ Check that the dry extract is at 67°Brix ➤ Pour into a frame/container ➤ Cut after 24h
MANGO pâte de fruit / filling	
Ingredients	<ul style="list-style-type: none"> ➤ 300 g mango puree ➤ 65 g DE40 sulphite-free glucose syrup ➤ 350 g sugar ➤ 16 g pectin ➤ 6 g of 50% tartaric acid solution
Process	<ul style="list-style-type: none"> ➤ Premix the dry pectin and sugar ➤ Sprinkle this mix onto the fruit puree and mix together (if the puree is frozen, thaw it 24h in advance) ➤ Bring to a boil and boil for 30 seconds ➤ Add the acid solution ➤ Check that the dry extract is at 67°Brix ➤ Pour into a frame/container ➤ Cut after 24h

PEAR pâte de fruit / filling	
Ingredients	<ul style="list-style-type: none"> ➤ 300 g mango puree ➤ 65 g DE40 sulphite-free glucose syrup ➤ 350 g sugar ➤ 16 g pectin ➤ 6 g of 50% tartaric acid solution
Process	<ul style="list-style-type: none"> ➤ Premix the dry pectin and sugar ➤ Sprinkle this mix onto the fruit puree and mix together (if the puree is frozen, thaw it 24h in advance) ➤ Bring to a boil and boil for 30 seconds ➤ Add the acid solution ➤ Check that the dry extract is at 67°Brix ➤ Pour into a frame/container ➤ Cut after 24h
FIG pâte de fruit / filling	
Ingredients	<ul style="list-style-type: none"> ➤ 300 g mango puree ➤ 65 g DE40 sulphite-free glucose syrup ➤ 350 g sugar ➤ 16 g pectin ➤ 7 g of 50% tartaric acid solution
Process	<ul style="list-style-type: none"> ➤ Premix the dry pectin and sugar ➤ Sprinkle this mix onto the fruit puree and mix together (if the puree is frozen, thaw it 24h in advance) ➤ Bring to a boil and boil for 30 seconds ➤ Add the acid solution ➤ Check that the dry extract is at 67°Brix ➤ Pour into a frame/container ➤ Cut after 24h

REGULATORY LIMITS	
CATEGORIES OF FOODSTUFFS	MAXIMUM QUANTITY
03 Edible ices	Quantum Satis (Group I - Additives)
04 Fruit and vegetables	
04.2.1 Dried fruit and vegetables 04.2.2 Fruit and vegetables in vinegar, oil, or brine 04.2.4.1 Fruit and vegetable preparations excluding compote 04.2.4.2 Compote, excluding products covered by category 16 – Only fruit compote other than apple 04.2.5.1 Extra jam and extra jelly as defined by Directive 2001/113/EC 04.2.5.2 Jam, jellies and marmalades and sweetened chestnut puree as defined by Directive 2001/113/EC 04.2.5.3 Other similar fruit or vegetable spreads 04.2.5.4 Nuts butter and nut spreads 04.2.6 Processed potato products	Quantum Satis (Group I – Additives)

05 Confectionary			
<p>05.1 Cocoa and chocolate products as covered by Directive 2000/36/EC - Only energy-reduced or with no added sugar – As glazing agent only</p> <p>05.2 Other confectionery including breath freshening microsweets - May not be used in jelly mini-cups, defined, for the purpose of this Regulation, as jelly confectionery of a firm consistence, contained in semi rigid mini-cups or mini-capsules, intended to be ingested in a single bite by exerting pressure on the mini-cups or minicapsule to project the confectionery into the mouth</p> <p>05.3 Chewing gum</p> <p>05.4 Decorations, coatings and fillings, except fruit based fillings covered by category 4.2.4 Fruit and vegetable preparations, excluding products covered by 5.4</p>		Quantum Satis (Group I – Additives)	
07 Bakery wares			
<p>07.1 Bread and rolls except products in 7.1.1 Bread prepared solely with the following ingredients: wheat flour, water, yeast or leaven, salt and 7.1.2 Pain courant français; Friss búzakenyér, fehér és félbarna kenyerek</p> <p>07.2 Fine bakery wares</p>		Quantum Satis (Group I - Additives)	
16 Desserts excluding products covered in categories 1 Dairy products and analogues, 3 Edible ices and 4 Fruit and vegetables			Quantum Satis (Group I - Additives)
<p>Non exhaustive list – For others applications, it is your responsibility to check that it complies with regulation (EC) N° 1333/2008 on food additives of 16th December 2008 and amended versions.</p>			

SPECIFICATIONS

Chemicophysical specifications

pH (1% solution)	3 – 3.8
Standardisation	155 – 165 °SAG
Loss on drying	Max. 12 % *
Particle size (over 315 µm)	Max. 1 %
Degree of esterification	50 %

Microbiological specifications

Total plate count	Max. 1000 cfu/g *
Yeasts	Max. 100 cfu/g *
Moulds	Max. 100 cfu/g *
Salmonella	Absence in 25 g *
<i>E.coli</i>	Absence in 1 g *

* In accordance with the requirements regarding purity criteria of the regulation (EU) No 231/2012 of March, 9th, 2012 and its modified versions.

NUTRITIONAL INFORMATION FOR 100G	
Energetic Value	270 kcal / 1110 kJ
Lipids	0 g
- Saturated Fatty Acid	0 g
Carbohydrates	40 g
- Sugars	40 g
Fibres	50 g
Proteins	2 g
Minerals	
- Sodium	480 mg
- Calcium	30 mg
- Potassium	70 mg
- Magnesium	35 mg
Ash	2 g

ALLERGENS		
	Presence	Cross contamination
Peanuts and products thereof		
Celery and products thereof		
Cereals, gluten and products thereof		
Crustaceans and products thereof		
Tree nuts and products thereof		
Sesames seeds and products thereof		
Molluscs and products thereof		
Mustard and products thereof		
Milk and milk products		
Lupin and products thereof		
Eggs and products thereof		
Fish and products thereof		
Soya and products thereof		
Sulphur dioxide and sulphites > 10 ppm		
Coconuts and products thereof		

REGULATORY DATA	
GMO	Referring to regulation EC N° 1829/2003 and N° 1830/2003, the product hasn't been produced of genetically modified organisms nor contains genetically modified substance.
Ionization	The product hasn't been treated by ionization, and it is not made with raw materials treated by ionization.
Nanomaterials	The product is not made with nanotechnologies and does not contain nonmaterial referring to regulation EC n°1169/2011.
N° CAS / CE	High methoxyl pectin : 9000-69-5 / 232-553-0 Sucrose : 57-50-1 / 200-334-9

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

PACKAGING / STORAGE	
Packaging	150 g plastic tin – Box of 40 plastic tin (6 kg) – Pallet of 30 boxes (180 kg) 1 kg plastic tin – Box of 12 tins (12 kg) - Pallet of 30 boxes (360kg) 25 Kg box – Pallet of 12 boxes (300 kg)
Storage conditions	Store in a cool and dry place, in its closed packaging
Shelf life	18 months in its original and unopened packaging

ARTICLE CODE 150 g ⇒ 10180 1 Kg ⇒ 10150 25 Kg ⇒ 10149

We reserve the right to modify this data according to the evolution of our products.

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



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.359
Version 5
MàJ: 14.04.2021
Page 6 sur 6