

## PECTIN X58

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GENERAL CHARACTERISTICS	
<b>Physical aspects</b>	Creamy-white to light brown-powder
<b>Organoleptic aspects</b>	Odourless and tasteless
<b>Origin</b>	Citrus
<b>Chemical status</b>	Gelling Agent: Low methoxyl amidated pectin E 440ii; sucrose or dextrose, Sequestrant: Disodium diphosphate E 450i (Max.20%)*, Tricalcium phosphate E 341iii (Max.5%)*  *P2O5 content max: 11.93%

DESCRIPTION	
<b>Function / Properties</b>	This product is a blend of food additives used as a texturant. It is a thickener and/or gelling agent (in presence of calcium) particularly suited to the manufacture of gelling glazings at a dosage of 1 to 1.50% according to the formulation and to the required texture.
<b>Functionality</b>	<p><b>DISPERSION</b> 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> 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>MEDIA / USES</b> The product can be used in aqueous or fruit media. The maximum dosage is about 3% in cold water and 6 to 8 % in hot water.</p> <p><b>TEXTURE</b> The gelification, due to pectin with calcium interaction, occurs during cooling. The final texture is obtained after 24 hours. Product is easy to remelt.</p>

RECIPE	
<b>1 Kg of topping without pulp</b>	
<b>Ingredients</b>	<ul style="list-style-type: none"> <li>➤ 450 ml tap water</li> <li>➤ 4 g crystallized citric acid</li> <li>➤ 250 g of crystallized sugar</li> <li>➤ 100 g glucose sugar DE40</li> <li>➤ 300 g of hot X58 Pectin solution</li> <li>➤ Sufficient quantity of aroma and colorant</li> </ul>
<b>Realisation</b>	<p><b>Implementation of pectin</b></p> <ul style="list-style-type: none"> <li>➤ Prepare a 5% solution (1 kg of pectin in 20 L of water). This solution must imperatively be used a quarter of an hour after its preparation.</li> <li>➤ Dry mix the pectin powder with a little fine sugar taken from the total sugar</li> <li>➤ Pre-mix 15g of pectin with 75g of sugar and add the mixture to 285ml of water brought to 80-85 ° C</li> </ul> <p><b>Preparation of the topping (cooking in the open air)</b></p> <ul style="list-style-type: none"> <li>➤ Pour into the cooker: water, citric acid (never add it at the end of cooking), sugar and glucose.</li> <li>➤ Cook all to boiling, with slow stirring, up to about 50% solids read refractometer (evaporation of about 400 g of water).</li> <li>➤ Pour with vigorous stirring the hot solution (75-80 ° C) of pectin into the boiling mass.</li> <li>➤ Check that the dry extracts = 34-35% on the refractometer; add aroma and coloring.</li> <li>➤ Pack the product very hot, pasteurize and cool quickly under cold water (40-45 °C).</li> </ul>

REGULATORY LIMITS	
CATEGORIES OF FOODSTUFFS	MAXIMUM QUANTITY
<b>03 Edible ices</b>	1 000 mg/kg of E 338 – 341, E 343 et E 450 – 452, added individually or in combination, expressed as P2O5
<b>04 Fruit and vegetables</b>	
<b>04.2.4.1 Fruit and vegetable preparations excluding compote</b>	
- Only fruit preparations	800 mg/kg of E 338 – 341, E 343 et E 450 – 452, added individually or in combination, expressed as P2O5
- Only seaweed based fish roe analogues	1 000 mg/kg of E 338 – 341, E 343 et E 450 – 452, added individually or in combination, expressed as P2O5
- Only glazings for vegetable products	4 000 mg/kg of E 338 – 341, E 343 et E 450 – 452, added individually or in combination, expressed as P2O5
<b>04.2.5.4 Nut butters</b>	5 000 mg/kg of E 338 – 341, E 343 et E 450 – 452, added individually
<b>04.2.6</b>	

		or in combination, expressed as P2O5
<b>05 Confectionery</b>		
	<b>05.2 Other confectionery including breath refreshing microsweets</b> - 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 – may not be used to produce dehydrated foods intended to rehydrate on ingestion.	
	- Only sugar confectionery, except candied fruit	5 000 mg/kg of E 338 – 341, E 343 et E 450 – 452, added individually or in combination, expressed as P2O5
	- Only candied fruit	800 mg/kg of E 338 – 341, E 343 et E 450 – 452, added individually or in combination, expressed as P2O5
	<b>05.3 Chewing gum</b>	Quantum Satis of E 338 – 341, E 343 et E 450 – 452, added individually or in combination, expressed as P2O5
	<b>05.4 Decorations, coatings and fillings</b> , except fruit based fillings covered by category 4.2.4 Fruit and vegetable preparations, excluding products covered by 5.4	
	- Only toppings (syrups for pancakes, flavoured syrups for mils-shakes and ice cream; similar products).	3 000 mg/kg of E 338 – 341, E 343 et E 450 – 452, added individually or in combination, expressed as P2O5
	- Others applications in this category	5 000 mg/kg of E 338 – 341, E 343 et E 450 – 452, added individually or in combination, expressed as P2O5
<b>07 Bakery wares</b>		
	<b>07.1 Bread and rolls</b> 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 <b>07.2 Fine bakery wares</b>	20 000 mg/kg of E 338 – 341, E 343 et E 450 – 452, added individually or in combination, expressed as P2O5
<b>16 Desserts</b> excluding products covered in categories 1 Dairy products and analogues, 3 Edible ices and 4 Fruit and vegetables		
	- Only dry powdered dessert mixes	7 000 mg/kg of E 338 – 341, E 343 et E 450 – 452, added individually or in combination, expressed as P2O5
	- Others applications in this category	3 000 mg/kg of E 338 – 341, E 343 et E 450 – 452, added individually or in combination, expressed as P2O5
<b>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 16<sup>th</sup> December 2008 and amended versions.</b>		

<b>SPÉCIFICATIONS</b>	
<b><u>Physico-chemical specifications</u></b>	
pH (1 % sol.)	4.5 – 5.0
Loss on drying	Max. 12 %
Granulometry (>315 µm)	Max. 1 %
<b><u>Heavy metals</u></b>	
- Lead	Max. 5 ppm
- Mercury	Max. 1 ppm
- Arsenic	Max. 3 ppm
- Cadmium	Max. 1 ppm
<b><u>Microbiological specifications</u></b>	
Total plate count	Max. 1000 cfu/g
Yeasts and moulds	Max. 100 cfu/g
Salmonella	Absence in 25 grams
<i>E.coli</i>	Absence in 1 gram

<b>NUTRITIONAL INFORMATION FOR 100G</b>	
Energetic Value	170 Kcal / 710 KJ
Lipids	0 g
- Saturated Fatty Acid	0 g
Carbohydrates	15 g
- Sugars	15 g
Dietary fibres	52 g
Proteins	2 g
Sodium	8.04 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	
<b>GMO</b>	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.
<b>Ionization</b>	The product isn't treated with ionising radiation.
<b>Nanomaterial</b>	The product isn't produced with nanotechnology and contains no nanomaterial, in accordance with EC n°1223/2009 et n°1169/2011,

DIET		
	Suitable for	Certified
<b>Halal</b>	X	
<b>Kosher</b>	X	X
<b>Vegetalian</b>	X	
<b>Vegetarian</b>	X	

PACKAGING / STORAGE	
<b>Packaging</b>	150 g plastic tin – Box of 10 plastic tin – Pallet of 30 boxes (1200 plastic tin – 180 kg) 1 Kg plastic tin – Box of 12 x 1 kg - Pallet of 30 boxes (360kg) 25 Kg box – Pallet of 12 bags (300 kg)
<b>Storage conditions</b>	Store under cool and dry conditions, in its original packaging until use.
<b>Shelf life</b>	24 months in its original and unopened packaging

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**ARTICLE CODE**      150 g ⇒ 10128      1 Kg ⇒ 1628A      25 Kg ⇒ 1629K

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

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INGRÉDIENTS ALIMENTAIRES DEPUIS 1908



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.371  
Version 3  
MàJ: 01.12.2020  
Page 6 sur 6