

	<b>PRODUCT TECHNICAL SHEET TÖUFOOD</b>	<b>PROD. CODE</b> 0103029 0103030
<b>PĚCTIN HM BASIC</b>		<b>Rev: 00</b> <b>Date: 09/06/17</b>

<b>PRODUCT DESCRIPTION</b>
Texturizer coming from citrusis containing sugar and acids.
<b>INGREDIENTS LIST</b>
High methoxyl pectin (E-440i) and dextrose.
<b>PRODUCT ORGANOLEPTIC PROPERTIES</b>
<b>Texture:</b> Powder <b>Colour:</b> Brownish cream
<b>PRODUCT PHYSICAL-CHEMICAL PROPERTIES</b>
<b>Loss on Drying:</b> 12% max <b>Particle size (&gt;315 µm):</b> 1% max <b>pH:</b> 2,8-3,5 <b>Solubility:</b> Soluble in water < 5 g/l at 25° C
<b>MICROBIOLOGICAL PROPERTIES</b>
Mesophilic Aerobics: < 50 000 cfu/g      Salmonella spp: absence/25 g Escherichia coli: Absence /25 g.      Moulds/yeasts: < 400 cfu/g
<b>DOSE/RATIO</b>
Suggested ratio to achieve a gelled result: 10-20 g/Kg of fruit.
<b>BEST BEFORE</b>
Best before 24 months.
<b>INDICATIONS AND PROPERTIES</b>
Gelling conditions: high amount of sugar (around 50 °Bx or more) and high acidity (below pH 3,7). It can withstand high temperatures (thermostable).
<b>DIRECTIONS FOR USE</b>
Mix with saccharose or other carbohydrates and put into the liquid.



**GASTRO  
CULTURA**  
MEDITERRANEA

**NUTRITIONAL VALUES  
TÖUFOOD**

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**NUTRITIONAL INFORMATION per 100 g**

Theoretical calculations based on generally accepted average values per 100 g.

		per 100 g
Energy Value	kcal	240
	kJ	970
Total Fat	g	0
Of which saturated	g	0
Total Carbohydrates	g	86
Of which sugars	g	27
Total dietary fibre	g	59
Protein	g	2
Salt (% of sodium per 2,5)	g	1,4
Sodium	g	0,56

**ALLERGENS INFORMATION**

It does not contain any allergens.

**OTHER INFORMATION**



Gluten Free



Vegan



Halal



Kosher

**PACKAGING**

600 g and 150 g.

**STORAGE**

Store in a cool and dry place away from direct sunlight, at a temperature below 25°C.

It should not be placed directly on the floor.