


	PRODUCT TECHNICAL SHEET TÖUFOOD	PROD. CODE 0103031 0103032
PÈCTIN HM YELLOW		Rev: 00 Date: 09/06/17

PRODUCT DESCRIPTION
Mixture of additives used as texturizer. Gelling agent in very acid environments (pH= 3,2-3,5) and very sweet (SS> 76%), particularly indicated for confecionary with our without pulp at a ratio of 1,5-2%. Gelification sets when an acid is added, after baked.
INGREDIENTS LIST
High Methoxyl Pectin (E440i), Potassium sodium tartrate (E-337), Maltodextrin, Sodium Polyphosphate (E-452i) max 2%.
PRODUCT ORGANOLEPTIC PROPERTIES
Texture: Powder Colour: Brownish cream
PRODUCT PHYSICAL-CHEMICAL PROPERTIES
Loss on Drying: 12% max. Particle size (>315 µm): 1% max pH: 4,2-4,7. Solubility: Soluble in water < 5 g/l at 25° C.
MICROBIOLOGICAL PROPERTIES
Mesophilic Aerobics: < 50 000 cfu/g Salmonella spp: absence/25 g Escherichia coli: Absence /25 g. Moulds/yeasts: < 400 cfu/g
DOSE/RATIO
Suggested ratio to achieve a gelled result: 10-20 g/Kg of fruit.
BEST BEFORE
Best before 24 months.
INDICATIONS AND PROPERTIES
Gelling conditions: high amount of sugar (around 50 °Bx or more) and high acidity (below pH 3,7). It can withstand high temperatures (thermostable).
DIRECTIONS FOR USE
Mix with saccharose or other carbohydrates and put into the liquid.

	NUTRITIONAL VALUES TÖUFOOD	PROD. CODE 0103031 0103032
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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	210
	kJ	870
Total Fat	g	0
Of which saturated	g	0
Total Carbohydrates	g	81
Of which sugars	g	20
Total dietary fibre	g	61
Protein	g	2
Salt (% of sodium per 2,5)	g	7
Sodium	g	2,8

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.