

PRODUCT DATA SHEET



GENU® pectin 150 USA-SAG type D slow set

Description	GENU® pectin 150 USA-SAG type D slow set is a high ester pectin extracted from citrus peel and standardized by addition of sucrose.
Features in application	<ul style="list-style-type: none"> • Low setting temperature • Gelling agent in high sugar products
Typical Applications	<ul style="list-style-type: none"> • Jams with soluble solids 65 - 75% • Jellies with soluble solids 65 - 75%
Typical Use Level	0.3 - 1.0%
Standard packaging	Packed in 25 kg paper bags. All packaging material complies with FDA and EU food contact legislation.
Regulatory Compliance	<p>Manufactured under food cGMP</p> <p>The hydrocolloid(s) in question complies with current identity and purity criteria according to</p> <ul style="list-style-type: none"> • Food Chemicals Codex • FAO/JECFA specifications • EU Regulation laying down specifications for food additives <p>The purity, identity and microbial criteria are listed in Pectin Identity and Purity, Food 0000001</p>
Labeling information	<p>GENU® pectin 150 USA-SAG type D slow set</p> <p>E440 Pectin standardized with sucrose, CAS: 9000-69-5, 57-50-1</p> <p>For food and not for retail sale.</p>

Specifications (Reported on Certificate of Analysis)	Property	Specification	CP Kelco Test Method
	pH of 1% solution	3.2 – 3.6	0006041
	Loss on drying, %	Not more than 12.0	0006042
	*HM-SAG, grade USA-SAG	145 - 155	0101001

*Functional property is guaranteed 365 days (12 months) from date of manufacture, when stored in a roofed and well ventilated location in the unopened original package.

If date of use is after the Functionality guarantee date but within Shelf Life/Best Before date the product can still be used but functionality may have changed slightly.

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Other characteristics	Free-flowing powder Particle size: Less than 1% gum on a 0.250 mm test sieve Color*: White, yellowish, light grayish or light brownish Flavor*: Essentially flavorless Odor*: Essentially odor free Degree of esterification, typically 64% <i>*) Pectin is produced from natural raw materials, thus some batch variation may be expected.</i>
Shelf life/Best before	When stored in a roofed and well ventilated location in the unopened original package, the product may be stored up to 1095 days (36 months) from date of manufacture. Shelf Life/Best Before period is the guaranteed period through which we guarantee the purity and identity
Additional Documents	Additional documents are available upon request. customer.request@cpkelco.com
Production facilities	Possible production facilities of CP Kelco: CP Kelco, Grossenbrode, Germany CP Kelco, Limeira, Brazil CP Kelco, Lille Skensved, Denmark

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