

PRODUCT DESCRIPTION - PD 226147-12.0EN**Material no. 810203.03****GRINDSTED® Pectin SF 560****Description**

GRINDSTED® Pectin SF 560 is a high calcium-reactive pectin standardised with sugars. It is a powder manufactured from citrus peel and has natural colour variation from off-white to golden.

Application areas

Low sugar jams, jellies, and fruit spreads with 25-45% SS content.

Potential benefits

- Excellent syneresis control
- Consistent texture properties
- Broad calcium tolerance

Usage levels

The following general guidelines can be given:

Low-sugar jam 0.4-1.0 %

The optimal dosage for a specific application depends on the pH, soluble solids and calcium content of the fruit system.

Directions for use

We recommend dissolving GRINDSTED® Pectin SF 560 in water before addition to the final fruit system. Further information on dissolving techniques may be obtained on request.

Physical/chemical specifications

(Methods of analysis available on request)

Degree of esterification	typically 31 %
Degree of amidation	typically 19 %
pH (1% solution)	4.0-4.8
Loss on drying	max. 12 %
Acid-insoluble ash	max. 1 %
Particle size	max. 2 % of gum > 60 mesh (ASTM)

Microbiological specifications

Total plate count	max. 1,000 /g
Yeast and mould	max. 100 /g
Enterobacteriaceae	<10 /g
Salmonella	absent in 375 g

Heavy metal specifications

Lead (Pb)	max. 2 mg/kg
Arsenic (as As)	max. 3 mg/kg
Cadmium (Cd)	max. 1 mg/kg
Mercury (Hg)	max. 1 mg/kg

Nutritional data

(Approximate values for nutrition labelling per 100 g)

Energy (kcal)	257
Energy (kJ)	1,060
Protein	0 g
Carbohydrate	35 g
- of which sugars	35 g
Fat	0 g
- of which saturates	0 g
Fibre	59 g
Sodium	< 1 g

Energy calculation based on Regulation (EU) No 2011/1169 as amended

PRODUCT DESCRIPTION - PD 226147-12.0EN**Material no. 810203.03****GRINDSTED® Pectin SF 560****Storage**

Store cool and dry. Temperature Max. 25°C, with a Relative Humidity < 60%.

Shelf life is 24 months from the date of production.

Packaging

Valve packed paper bags of 20 Kg net

Purity and legal status

GRINDSTED® Pectin SF 560 meets the specifications laid down by the FAO/WHO, the EU, the Food Chemicals Codex and is covered by EU reference no. E440 and CFR 184.1588.

Local food regulations should always be consulted concerning the status of this product, as legislation regarding its use in food may vary from country to country. Advice regarding the legal status of this product may be obtained on request.

Safety and handling

A Material Safety Data Sheet (MSDS) is available on request.

Country of origin

Czech Republic

Kosher status

This product is OU Kosher certified. A Kosher Certificate is available on request.

Halal status

This product is Halal certified. A Halal certificate is available on request.

GMO

GRINDSTED® Pectin SF 560 does not consist of, nor contain, nor is produced from genetically modified organisms according to the definitions of Regulations (EC) 1829/2003 and Regulations (EC) 1830/2003 of the European Parliament and of the Council of 22 September 2003. For the raw materials having the potential of being produced from genetically modified organisms we have obtained written information from our suppliers stating that the raw materials are not produced from genetically modified organisms according to the definitions of the above mentioned EC Regulations.

Allergens

Below table indicates the presence (as added component) of the following allergens and products thereof:

Yes	No	Allergens	Description of components
	X	Cereals containing gluten	
	X	Crustaceans	
	X	Eggs	
	X	Fish	
	X	Peanuts	
	X	Soybeans	
	X	Milk (including lactose)	
	X	Nuts	
	X	Celery	
	X	Mustard	
	X	Sesame seeds	
	X	Sulphur dioxide and sulphites (> 10 mg/kg)	
	X	Lupin	
	X	Molluscs	

PRODUCT DESCRIPTION - PD 250235-8.0EN**Material no. 812497.03****GRINDSTED® Pectin PRIME 521****Description**

GRINDSTED® Pectin PRIME 521 is a low-ester, high calcium-reactive pectin standardised with sucrose. It is a powder manufactured from citrus peel and has natural colour variation from off-white to golden.

Application areas

Reduced sugar fruit applications where non-amidated pectin solution is required

Potential benefits

- Uniform texture and fruit distribution
- Excellent syneresis control
- Suitable for organic products

Usage levels

The dosage varies according to the actual formulation. The optimal dosage for a specific application depends on the pH, soluble solids and calcium content of the fruit system.

Directions for use

We recommend dissolving GRINDSTED® Pectin PRIME 521 in water before addition to the final fruit system. Further information on dissolving techniques may be obtained on request.

Physical/chemical specifications

(Methods of analysis available on request)

Degree of esterification	typically 35 %
pH (1% solution)	4.0-4.8
Loss on drying	max. 12 %
Acid-insoluble ash	max. 1 %
Particle size	max. 2 % > 60 mesh (ASTM)

Microbiological specifications

Total plate count	max. 1,000 /g
Yeast and mould	max. 100 /g
Enterobacteriaceae	<10 /g
Salmonella	absent in 375 g

Heavy metal specifications

Lead (Pb)	max. 2 mg/kg
Arsenic (as As)	max. 3 mg/kg
Cadmium (Cd)	max. 1 mg/kg
Mercury (Hg)	max. 1 mg/kg

Nutritional data

(Approximate values for nutrition labelling per 100 g)

Energy (kcal)	257
Energy (kJ)	1060
Protein	0 g
Carbohydrate	35 g
- of which sugars	35 g
- of which fibre	59 g
Fat	0 g
- of which saturates	0 g
Sodium	< 1 g

Energy calculation based on Regulation (EU) No 2011/1169 as amended

PRODUCT DESCRIPTION - PD 250235-8.0EN**Material no. 812497.03****GRINDSTED® Pectin PRIME 521****Storage**

Store cool and dry. Temperature Max. 25°C, with a Relative Humidity < 60%.

Shelf life is 24 months from the date of production.

Packaging

Valve packed paper bags of 20 Kg net

Purity and legal status

GRINDSTED® Pectin PRIME 521 meets the specifications laid down by the FAO/WHO, the EU, the Food Chemicals Codex and is covered by EU reference no. E440 and CFR 184.1588.

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A Material Safety Data Sheet (MSDS) is available on request.

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Czech Republic

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	X	Eggs	
	X	Fish	
	X	Peanuts	
	X	Soybeans	
	X	Milk (including lactose)	
	X	Nuts	
	X	Celery	
	X	Mustard	
	X	Sesame seeds	
	X	Sulphur dioxide and sulphites (> 10 mg/kg)	
	X	Lupin	
	X	Molluscs	