

PRODUCT SPECIFICATION

DATE OF ISSUE
19-10-2023

Apple pectin (E440)




NATUURLIJK NATUURLIJK PRODUCT CODE:
X1674, X1675, X1676, X1677

PRODUCTION:
35362510

NATUURLIJK
NATUURLIJK
special food ingredients

1. PRODUCT IDENTIFICATION

1.1 Supplier product information

Product name	Apple pectin		
Production	35362510		
Product code	Content	EAN	Packaging
X1674	45g	8718309831967	Plastic jar and screw lock cap with warranty seal. Jar =  Cap = 
X1675	100g	8718309831974	
X1676	500g	8718309831981	
X1677	7kg	8718309831998	Blue bag =  in box

1.2 Scientific product information

Combined ingredient

Main use	gelling and thickening agent Apple pectin with low esterification (degree of esterification 29-34%), standardized with dextrose to set rheological properties. Pectin consists of partial methyl esters of polygalacturonic acid and their sodium-, potassium-, calcium- and ammonium-salts, not amidated.	
Ingredients	Pectin	Dextrose
EU food additive	E440a	--
Chemical formula		C ₆ H ₁₂ O ₆
		Dextrose is a technical substance and does not need to be listed on the label of the prepared endproduct.

1.3 Legislative product information

CAS number	9000-69-5 (Pectin)	50-99-7 (Dextrose)	
EU food additive	E440a		
Country of Origin	Germany		
Organic products	For the purposes of Article 19(2)(b) of Regulation (EC) No 834/2007, apple pectin may be used in the manufacture of processed organic foods.		

2. PRODUCT INFORMATION

2.1 Physical and Chemical properties

	Unit	Specification	Method
Appearance		free flowing, fine powder	

PRODUCT SPECIFICATION

DATE OF ISSUE
19-10-2023

Apple pectin (E440)

NATUURLIJK NATUURLIJK PRODUCT CODE:
X1674, X1675, X1676, X1677

PRODUCTION:
35362510



Colour		leight beige	
Odour/taste		neutral, no off flavour and off odour	
Degree of esterification	%	29-34	
Calcium reactivity		high	
pH		2,7 - 3,3	
Dry matter	%	≤55	

2.2 Microbiological data

Total plate count	Cfu/g	<1.000	
Moulds	Cfu/g	<1.000	
Yeasts	Cfu/g	<1.000	
E Coli	Cfu/g	<10	
Salmonella	in 25g	negative	
Coliforms		<10	

2.4 Nutritional Information

2.4.1 Nutritional Values

Energy	kJ/100g	1096	
Energy	kcal/100g	262	
Protein	g/100g	0,5	
Carbohydrate:	g/100g	40	
Of which Sugars	g/100g	40	
Polyols	g/100g		
Starches	g/100g		
Others	g/100g		
Fat:	g/100g	0	
Of which Saturated	g/100g		
Mono-unsaturated	g/100g		
Poly-unsaturated	g/100g		
Transfatty acids	g/100g		
Cholesterol	mg/100g		
Water	g/100g		

PRODUCT SPECIFICATION

DATE OF ISSUE
19-10-2023

Apple pectin (E440)

NATUURLIJK NATUURLIJK PRODUCT CODE:
X1674, X1675, X1676, X1677

PRODUCTION:
35362510



Organic acid	g/100g		
Dietary fiber	g/100g	50	

2.4.2 Minerals

Sodium (Na)	mg/100g	1,7	
-------------	---------	-----	--

3. FOOD INTOLERANCE

3.1 Allergens

Yes = ✓ / No = ✗	Contains		
Beef	✗		
Cacao	✗		
Carrot	✗		
Celery and celery products	✗		
Cereals containing gluten and products produced with these (wheat, rye, oats, spelt, barley)	✗		
Chicken	✗		
Coriander	✗		
Crustaceans and Shellfish	✗		
Eggs and egg products	✗		
Fish and fish products	✗		
Glutamate	✗		
Lupin and products thereof	✗		
Milk and milk products (including Lactose)	✗		
Molluscs and products thereof	✗		
Mustard and mustard products	✗		
Nuts and nut products (almonds, hazelnuts, walnuts)	✗		
Peanuts and peanut products	✗		
Pork	✗		

PRODUCT SPECIFICATION

DATE OF ISSUE
19-10-2023



Apple pectin (E440)

NATUURLIJK NATUURLIJK PRODUCT CODE:
X1674, X1675, X1676, X1677

PRODUCTION:
35362510

Sesame and sesame products	X		
Soybean and soybean products	X		
Sulphite (E221 – E228)	X		
Sulphur dioxide (>10mg/kg)	X		

3.2 Suitability for other diets:

Coeliacs	✓	Lactose intolerant	✓
Vegetarian	✓	Vegans	✓

4. STORAGE CONDITIONS

Storage conditions	In closed original packaging. Must be kept cool and dry in a well-ventilated place.
Shelf life	24 months after production, under the above mentioned conditions.

5. FOOD SAFETY

5.1 Hygiene:

This product is produced in a facility with an on HACCP based food safety system.

5.2 Identifications of dangers:

Classification of the substance (Regulation (EC) No 1272/2008) | Not classified. (non-hazardous)

6. EXTENDED PRODUCT INFORMATION

6.1 Usage

Pectin is used as gelling and thickening agent in a range of mainly acidic foods. Pectin can be used to make jellies, marmalades and jams. It causes the fruit mass to gel and take on a smooth, spreadable consistency. It can also be used in sugar confectionery, glazes and sauces for savoury products, and is also used to thicken water or milk based desserts.

Pectin is a soluble dietary fibre, and may be used to increase the fibre content of suitable foods and drinks.

Preparation

Gelling agent for fruit spreads 2 : 1
27-30 g pectin (depending on the type of fruit)
2000 g fruit
1000 g sugar (granulated sugar)
and if desired add lemon juice.

Mix the pectin with part of the sugar and then add to the cold fruits and stir well. Boil the fruit, then gradually add the remaining sugar, cook for about 3 minutes, stir well.

Dosage

0,5 - 1,3 %

Apple pectin is allowed to be used for the production of organic products.
(Regulation (EG) Nr. 834/2007 and 889/2008, Annex VIII, Article 27, paragraph 1, point A).

PRODUCT SPECIFICATION

DATE OF ISSUE
19-10-2023

Apple pectin (E440)

NATUURLIJK NATUURLIJK PRODUCT CODE:
X1674, X1675, X1676, X1677

PRODUCTION:
35362510



6.2 Dictionary

NL	The Netherlands	Appel pectine
GB	Great Britain (UK)	Apple Pectin
DE	Germany	Apfelpektin
FR	France	pectine de pomme
ES	Spain	pectina de manzana
PT	Portugal	pectina de maçã
IT	Italy	pectina di mele
DK	Denmark	æblepektin
NO	Norway	eplepektin
SE	Sweden	äppelpektin
FI	Finland	omenapektiini
IS	Iceland	epli pektín
CZ	Czech Republic	jablečný pektin
SK	Slovak Republic	jablčný pektín
HU	Hungary	alma pektin
HR	Croatia (Hrvatska)	jabučni pektin
GR	Greece	πηκτικός <i>pēktikós</i>
SI	Slovenia	jabolčni pektin
PL	Poland	pektyna jabłkowa
RO	Romania	pectina de mere
BG	Bulgaria	ябълков пектин
RU	Russian Federation	яблочный пектин
TR	Turkey	elma pektini

7. DISCLAIMER

Although we take great care in setting up this product specification, we cannot accept any liability for the completeness and fully accurateness of the information provided. The content of this Product Specification is completed to the best of our knowledge.

This document does not dismiss the user of his legal obligations with respect to food safety.

This product specification replaces any previously issued specifications.