

PRODUCT SPECIFICATION

DATE OF ISSUE
30-12-2025



APPLE PECTIN (E440i)

PRODUCT
CODE: 36

T271124M000000A110624

1. PRODUCT IDENTIFICATION

1.1 Supplier product information

Product name	Apple pectin		
Product code	36		
Product number	Content	EAN	Packaging
1674	45g	8718309831967	Plastic jar and screw lock cap with warranty seal.  Jar =  Cap =
1675	100g	8718309831974	
1676	500g	8718309831981	
1677	7kg	8718309831998	Blue bag =  in box with warranty seal.

1.2 Scientific product information

Combined ingredient		
Main use	gelling and thickening agent	
Properties	Low-esterification apple pectin (degree of esterification 29-34%), standardized with dextrose to maintain fixed rheological properties. Pectin consists of partial methyl esters of polygalacturonic acid and their sodium, potassium, calcium, and ammonium salts, not amidated.	
Composition	In descending order of weight;	
Ingredients	Pectin	Dextrose
	Pectin obtained from apples	Dextrose is a processing aid and does not need to be stated on the label of the prepared end product.

1.3 Legislative product information

CAS number	9000-69-5 (pectin)	50-99-7 (dextrose)	
EU food additive	E440i	HS code (customs)	1302 20 10
Country of Origin	Italy		
Organic products	For the purposes of Article 24(2)(a) of Regulation (EU) 2018/848, this product (as listed in Annex V, Part A of Regulation (EC) No 2021-1165), may be used as a food additive or processing aid in the production of processed organic food.		

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2. PRODUCT INFORMATION

2.1 Physical and Chemical properties

	Unit	Specification	Method
Appearance		fijn poeder	
Colour		creme	
Odour/taste		Neutral, no off flavor	
Solubility		good in water	
Degree of esterification	%	29-34	
Calcium reactivity		high	

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	absent	

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	0	
Mono-unsaturated	g/100g		
Poly-unsaturated	g/100g		
Transfatty acids	g/100g		
Cholesterol	mg/100g		

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

2.4.2 Minerals

Sodium (Na)	mg/100g	1,7	
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3. FOOD INTOLERANCE

3.1 Allergens

Yes = ✓ / No = ✗	Contains	Cross-Contamination (Risk)
Eggs and products thereof	✗	✗
Cereals containing gluten and products thereof	✗	✗
Lupin and products thereof	✗	✗
Milk and products thereof (including Lactose)	✗	
Sesame seeds and products thereof	✗	✗
Nuts and products thereof (almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachios, macadamia nuts)	✗	✗
Sulphur dioxide and sulphites (>10mg/kg or >10mg/l)	✗	
Celery and products thereof	✗	✗
Peanuts and products thereof	✗	✗
Mustard and products thereof	✗	✗
Fish and products thereof	✗	✗
Molluscs and products thereof	✗	✗
Soy and products thereof	✗	✗
Crustacea and products thereof	✗	✗

3.2 Suitability for other diets:

Coeliacs	✓	Lactose intolerant	✓
Vegetarian	✓	Vegans	✓

3.3 GMO Declaration:

This product does not contain genetically modified organisms and is not produced using raw materials of a genetically modified origin. At no stage during production does the product comes into contact with genetically modified organisms.

3.4 Irradiation:

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This product is not treated with ionizing radiation .

3.7 Animal testing:

This product is not tested on animals.

3.8 Nanotechnology :

No nanotechnology has been used in the production and processing of this product.

4. STORAGE CONDITIONS

Storage conditions	In closed original packaging. Must be kept cool and dry.
Shelf life	36 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)
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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.

Preperation

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 half of the sugar and then add to the cold fruits and stir well. Boil the fruit until fully done, then gradually add the remaining sugar, cook for about 3 minutes, stir well.

Dosage: 0,5 - 1,3 %

6.2 Dictionary

NL	The Netherlands	Appel pectine
GB	Great Britain (UK)	Apple Pectin
DE	Germany	Apfelpektin
FR	France	pectine de pomme

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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.