

VIDOPECTINE®



Applications

Pectin enjoys global acceptance as commercial yet natural product, not only on a legal basis but also on its benefits as a superior gelling, thickening and stabilizing agent for use in a wide range of consumer food products.

UNIPEKTIN's broad experience base in pectin production and application, with countless years of know-how/background/understanding in pectin production, standardization and application among its management, laboratory and technical sales personnel as well as the international distributors, making UNIPEKTIN Ingredients AG once again a trusted source for pectin globally.

UPI can supply its customers across the globe with pectin of the highest consistency and quality, complying with international and national standards, and backed by an application service with expertise and knowledge.

The pectin types available from Unipektin and shown and explained in this bulletin have been selected to suit the requirements of most of the typical applications for pectin. Many other types, either high methoxyl, low methoxyl conventional or amidated, or blends with buffers salts, to meet the requirements of individual products or special processing conditions, can also be supplied.

Pectin types and specifications

High Methoxyl pectins				
VIDOPECTINE	<i>Description</i>	<i>Typical DM</i>	<i>Standardization</i>	<i>Typical application</i>
ESB 00	Pure sugar beet pectin	55	Unstandardized, > 70% soluble fibre	Fibre supplement Emulsion stabilization
RSA 00 USP	Pure apple pectin	> 65	USP	Fibre supplement
RS 00 USP	Pure citrus pectin	> 65	USP	Pharmaceutical uses
RSA 150	Rapid set apple	72	150 +/- 5 USA-Sag Setting Time / Temp.	Jams, jellies, preserves,
RS 150	Rapid set citrus	72		
MRSA 150	Medium rapid set Apple	66	150 +/- 5 USA-Sag Setting Time / Temp.	Bakery Jams and Fillings
MRS 150	Medium rapid set Citrus	66		Jams, Jellies, Preserves
Slow Set A 150	Slow set Apple	62	150 +/- 5 USA-Sag Setting Time / Temp.	Jellies, preserves, food service jams, portion control packs
Slow Set 150	Slow set Citrus	62		
ESSA 150	Extra slow set	56	150 +/- 5 USA-Sag Setting Time / Temp.	Jellies, food service jams, portion control packs
ESS 150	Extra slow set	56		
DH 7050	Acid milk drink stabilization pectins	70	Protein stabilization test, viscosity test	Acidified milk drinks, drinking yoghurts, fermented soy drinks, whey drinks.
DH 7060				

CH 6010	Confectionery pectin, citrus/apple, buffered	60	Gel strength, setting time, buffered with K-Na-tartrate + SHMP	Confectionery jellies, fruit leathers, gummy bears
CH 6060	Confectionery pectin, citrus/apple	60	Gel strength, setting time	Confectionery jellies, fruit leathers, gummy bears
CHA 6070	Confectionery apple pectin	62	Gel strength, setting time, setting speed	Zefir, Confectionery jellies, fruit leathers
CH 5840	Confectionery pectin extra slow set, citrus/apple, buffered	60	Gel strength, setting time, buffered with Na-Citrate + SHMP	Confectionery jellies, fruit leathers, gummy bears
VH 7030	Viscosity, pulp stabilization and mouth-feel providing pectin, citrus	70	Viscosity in solution	Sediment & pulp stabilization. Mouth-feel supplier in low cal beverages. Suckability, melting behaviour and crystallization improver in ice creams, sorbets and ice lollies.
VH 7230				
VH 7250				
VH 7270				

Low Methoxyl pectins

VIDOPECTINE	<i>Description</i>	<i>Typical DM</i>	<i>Standard</i>	<i>Typical application</i>
FH 5050	Medium methoxyl apple pectin, improved solubility in high sugar environments, flexible gelling ability in fluctuating solids and pH ranges.	50	Gel strength, solubility test	Household gelling sugars and powders, 1+1 system (1 part fruit + 1 part sugar)
FC 4555	LM conventional pectin, very low calcium reactivity	45	Calcium reactivity and gel strength	Sugar reduced, low sugar jams, diet jams. Yogurt fruit preparations. Baking stable jams. Injection jams Ice ripples etc.
FC 4055	LM conventional pectin, low calcium reactivity	40		
FC 3865	LM conventional pectin, medium calcium reactivity	37		
FC 3045	LM conventional pectin, high calcium reactivity	34		
FC 2865	LM conventional pectin, very high calcium reactivity	30		

Low Methoxyl Amidated pectins

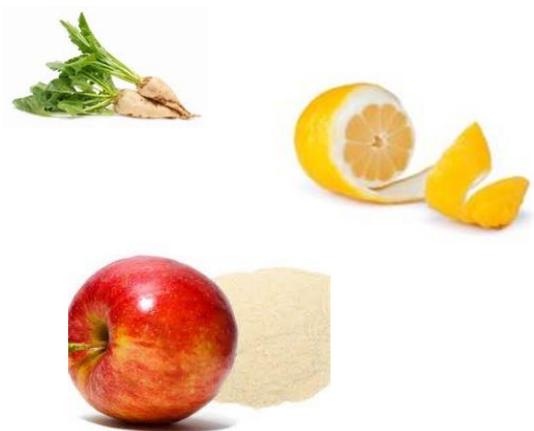
VIDOPECTINE	<i>Description</i>	<i>Typical DA</i>	<i>Standard</i>	<i>Typical application</i>
FA 4580	LM amidated pectin, citrus, low calcium reactive	10	Calcium reactivity and gel strength	Sugar reduced, low sugar jams, diet jams. Yogurt fruit preparations. Baking stable jams. Injection jams Ice ripples etc.
FA 3550	LM amidated pectin, citrus, medium calcium reactive	15		
FA 3065	LM amidated pectin, citrus, high calcium reactive	18		
FA 2750	LM amidated pectin, citrus, high calcium reactive	21		
DA 3065	LM amidated pectin, citrus, high calcium reactive	23	Calcium reactivity, milk pudding test	Set and stirred yoghurts, milk puddings, desserts etc.

Product Suitability

The information and advice contained in this document are provided by UNIPEKTIN Ingredients AG as a courtesy only and is intended to be general. Any uses suggested in this brochure are presented only to assist our customers in exploring possible applications.

UNIPEKTIN Ingredients AG makes no warranty as to its accuracy or completeness, or the results obtained from such information.

It is in the interest of the customer and user to determine whether our products are suitable for the intended use and if they do comply with all applicable laws and regulations valid for the food industry in their country and also observe all third-party rights



Know-How and Experience



UNIPEKTIN Ingredients AG

Bahnhofstrasse 9

8264 Eschenz

Switzerland

Tel.: +41 52 742 3131

Fax: +41 52 742 3132

Email: info@unipektin.ch

Visit our website at

www.unipektin.ch

VIDOPECTINE®