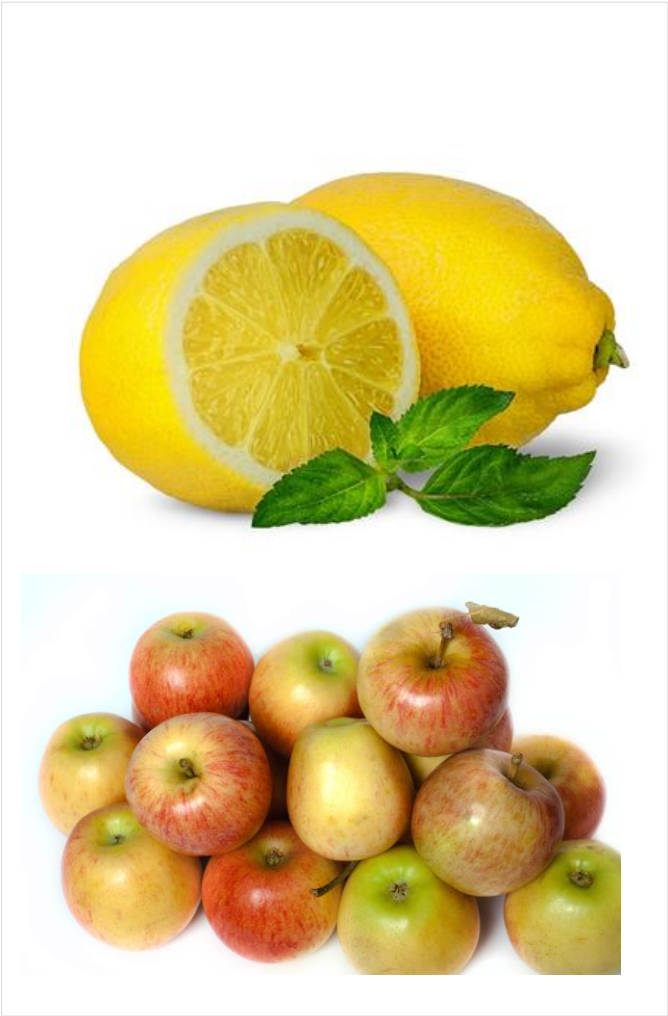


VIDOPECTINE®



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>
RS 00 USP	Pure citrus pectin	> 65	USP	Fibre supplement Pharmaceutical uses
RS 150	Rapid set citrus	72	150 +/- 5 USA-Sag Setting Time / Temp.	Jams, jellies, preserves,
MRS 150	Medium rapid set citrus	66	150 +/- 5 USA-Sag Setting Time / Temp.	Jams, Jellies, Preserves
Slow Set 150	Slow set citrus	62	150 +/- 5 USA-Sag Setting Time / Temp.	Jellies, preserves, food service jams, portion control packs
ESS 150	Extra slow set citrus	56	150 +/- 5 USA-Sag Setting Time / Temp.	Jellies, food service jams, portion control packs
DH 7060	Acid milk drink stabilization pectins	72	Protein stabilization test, viscosity test	Acidified milk drinks, drinking yoghurts, fermented soy drinks, whey drinks.

CH 6010	Confectionery pectin, citrus buffered	60	Gel strength, setting time, buffered with K-Na-tartrate + SHMP	Confectionery jellies, fruit leathers, gummy bears
CH 6060	Confectionery pectin, citrus	60	Gel strength, setting time	Confectionery jellies, fruit leathers, gummy bears
CH 5840	Confectionery pectin extra slow set, citrus, buffered	60	Gel strength, setting time, buffered with Na-Citrate + SHMP	Confectionery jellies, fruit leathers, gummy bears
VH 7030 VH 7270	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.

Low Methoxyl pectins

VIDOPECTINE	<i>Description</i>	<i>Typical DM</i>	<i>Standard</i>	<i>Typical application</i>
FC 3045	LM conventional pectin, high calcium reactivity	34	Calcium reactivity and gel strength	Sugar reduced, low sugar jams, diet jams. Yogurt fruit preparations. Baking stable jams. Injection jams Ice ripples etc.

Low Methoxyl Amidated pectins

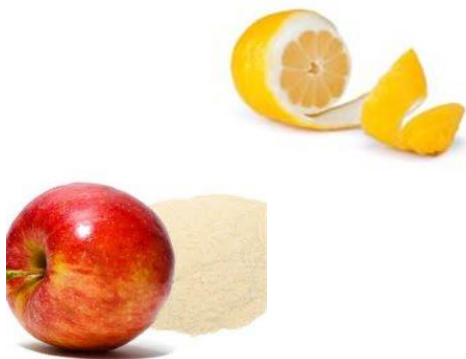
VIDOPECTINE	<i>Description</i>	<i>Typical DA</i>	<i>Standard</i>	<i>Typical application</i>
FA 3550	LM amidated pectin, citrus, medium calcium reactive	15	Calcium reactivity and gel strength	Sugar reduced, low sugar jams, diet jams. Yogurt fruit preparations. Baking stable jams. Injection jams Ice ripples etc.
FA 3065	LM amidated pectin, citrus, high calcium reactive	19		
FA 2750	LM amidated pectin, citrus, high calcium reactive	21		

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



unipektin
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Know-How and Experience



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