

GENERAL CHARACTERISTICS

Physical aspects	Creamy-white to light brown-powder
Organoleptic aspects	Odourless and tasteless
Origin	Apple, Citrus
Chemical status	Gelling Agent: Low methoxyl amidated pectin E 440ii; sucrose or dextrose, Sequestrant: Disodium diphosphate E 450i (Max. 20%)*, Tricalcium phosphate E 341iii (Max. 5%)* *P ₂ O ₅ content max: 11.93%

DESCRIPTION

Function / Properties	This product is a blend of food additives used as a texturizing agent. It is a thickener and/or gelling agent (in presence of calcium) particularly suited to the manufacture of glazes at a dosage of 1 to 1.50% according to the formulation and to the required texture.
Functionality	DISPERSION To disperse the product without lumps: - premix the powder with the other dry ingredients, and pour the preparation into the liquid under efficient stirring in order to obtain a complete dispersion. - or, disperse it in a non-solvent medium DISSOLUTION The dissolution of the product depends on the medium and the process: it is improved by heat treatment (time, temperature), shear-stress (propeller, homogenizer). A complete dissolution is rapidly obtained at 80 / 85°C (176 / 185°F). It can be difficult in a high calcium medium (hard water > 80 ppm Ca ²⁺ , milk), then it requires extra time or sequestering salts.
Applications	MEDIA / USES The product can be used in aqueous or fruit media. The maximum dosage is about 3% in cold water and 6 to 8 % in hot water. TEXTURE Gelling occurs during cooling when there is calcium or acids in the medium. The final texture is obtained after 24 hours. Product is easy to melt back.

RECIPE	
1 Kg of glaze without pulp	
Ingredients	<ul style="list-style-type: none"> ➤ 450 ml water ➤ 4 g crystallized citric acid ➤ 250 g of crystallized sugar ➤ 100 g DE40 glucose syrup ➤ 300 g of hot X58 Pectin solution ➤ Flavouring and colouring, to taste
Realisation	<p>Implementation of pectin</p> <ul style="list-style-type: none"> ➤ Prepare a 5% solution of pectin: first, pre-mix 15g of pectin into 75g of sugar. ➤ Add the mixture to 285ml of water and bring to a boil. This solution must be used within 15min after its preparation. <p>Preparation of the topping (cooking in the open air)</p> <ul style="list-style-type: none"> ➤ Pour into the cooker: water, citric acid (never add it at the end of cooking), sugar and glucose. ➤ Boil the mix to cook it, while slowly stirring, until you reach about 50% solids when measuring the dry extract with a refractometer (evaporation of about 400 g of water). ➤ Pour the hot solution (75-80 °C) of pectin into the boiling mass while stirring vigorously. ➤ Check that the dry extract is 34-35% on the refractometer; add flavouring and coloring to taste. ➤ Pack the product very hot, pasteurize and quickly cool under cold water (40-45 °C).

REGULATORY LIMITS	
CATEGORIES OF FOODSTUFFS	MAXIMUM QUANTITY
03 Edible ices	1 000 mg/kg of E 338 – 341, E 343 et E 450 – 452, added individually or in combination, expressed as P ₂ O ₅
04 Fruit and vegetables	
04.2 Processed fruit and vegetables 04.2.4 Fruit and vegetable preparations, excluding products covered by 5.4 Decorations, coatings and fillings 04.2.4.1 Fruit and vegetable preparations excluding compote	
- Only fruit preparations	800 mg/kg of E 338 – 341, E 343 et E 450 – 452, added individually or in combination, expressed as P ₂ O ₅
- Only seaweed based fish roe analogues	1 000 mg/kg of E 338 – 341, E 343 et E 450 – 452, added individually or in combination, expressed as P ₂ O ₅



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	- Only glazings for vegetable products	4 000 mg/kg of E 338 – 341, E 343 et E 450 – 452, added individually or in combination, expressed as P ₂ O ₅
	04.2 Processed fruit and vegetables 04.2.5 Jam, jellies and marmalades and similar products 04.2.5.4 Nut butters and nut spreads - only spreadable fats excluding butter 04.2.6 Processed potato products – including pre-fried frozen en deep-frozen potatoes	5 000 mg/kg of E 338 – 341, E 343 et E 450 – 452, added individually or in combination, expressed as P ₂ O ₅
05 Confectionery		
	05.2 Other confectionery including breath refreshing microsweets - may not be used in jelly mini-cups, defined, for the purpose of this Regulation, as jelly confectionery of a firm consistence, contained in semi rigid mini-cups or mini-capsules, intended to be ingested in a single bite by exerting pressure on the mini-cups or minicapsule to project the confectionery into the mouth – may not be used to produce dehydrated foods intended to rehydrate on ingestion.	
	- Only sugar confectionery, except candied fruit	5 000 mg/kg of E 338 – 341, E 343 et E 450 – 452, added individually or in combination, expressed as P ₂ O ₅
	- Only candied fruit	800 mg/kg of E 338 – 341, E 343 et E 450 – 452, added individually or in combination, expressed as P ₂ O ₅
	05.3 Chewing gum	Quantum Satis of E 338 – 341, E 343 et E 450 – 452, added individually or in combination, expressed as P ₂ O ₅
	05.4 Decorations, coatings and fillings , except fruit based fillings covered by category 4.2.4 Fruit and vegetable preparations	
	- Only toppings (syrups for pancakes, flavoured syrups for mils-shakes and ice cream; similar products).	3 000 mg/kg of E 338 – 341, E 343 et E 450 – 452, added individually or in combination, expressed as P ₂ O ₅
	- Others applications in this category	5 000 mg/kg of E 338 – 341, E 343 et E 450 – 452, added individually or in combination, expressed as P ₂ O ₅
07 Bakery wares		
	07.1 Bread and rolls except products in 7.1.1 Bread prepared solely with the following ingredients: wheat flour, water, yeast or leaven, salt and 7.1.2 Pain courant français; Friss búzakenyér, fehér és félbarna kenyerek –	
	- only soda bread	20 000 mg/kg of E 338 – 341, E 343 et E 450 – 452, added individually or in combination, expressed as P ₂ O ₅



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	07.2 Fine bakery wares	20 000 mg/kg of E 338 – 341, E 343 et E 450 – 452, added individually or in combination, expressed as P ₂ O ₅
16 Desserts excluding products covered in categories 1 Dairy products and analogues, 3 Edible ices and 4 Fruit and vegetables		
-	Only dry powdered dessert mixes	7 000 mg/kg of E 338 – 341, E 343 et E 450 – 452, added individually or in combination, expressed as P ₂ O ₅
-	Others applications in this category	3 000 mg/kg of E 338 – 341, E 343 et E 450 – 452, added individually or in combination, expressed as P ₂ O ₅
Non exhaustive list – For others applications, it is your responsibility to check that it complies with regulation (EC) N° 1333/2008 on food additives of 16th December 2008 and amended versions.		

SPÉCIFICATIONS	
<u>Physico-chemical specifications</u>	
pH (1 % sol.)	4.5 – 5.0
Loss on drying	Max. 12 %
Granulometry (>315 µm)	Max. 5 %
<u>Heavy metals</u>	
- Lead	Max. 5 ppm
- Mercury	Max. 1 ppm
- Arsenic	Max. 3 ppm
- Cadmium	Max. 1 ppm
<u>Microbiological specifications</u>	
Total plate count	Max. 1000 cfu/g
Yeasts and moulds	Max. 100 cfu/g
Salmonella	Absence in 25 grams
<i>E.coli</i>	Absence in 1 gram



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NUTRITIONAL INFORMATION FOR 100G	
Energetic Value	170 Kcal / 710 KJ
Lipids	0 g
- Saturated Fatty Acid	0 g
Carbohydrates	15 g
- Sugars	15 g
Dietary fibres	52 g
Proteins	2 g
Sodium	8040 mg

ALLERGÈNES		
	Présence Volontaire	Contamination Croisée
Arachides et produits à base d'arachides	<input type="checkbox"/> Oui <input checked="" type="checkbox"/> Non	<input type="checkbox"/> Oui <input checked="" type="checkbox"/> Non
Céleris et produits à base de céleri	<input type="checkbox"/> Oui <input checked="" type="checkbox"/> Non	<input type="checkbox"/> Oui <input checked="" type="checkbox"/> Non
Céréales et produits à base de céréales contenant du gluten	<input type="checkbox"/> Oui <input checked="" type="checkbox"/> Non	<input type="checkbox"/> Oui <input checked="" type="checkbox"/> Non
Crustacés et produits à bases de crustacés	<input type="checkbox"/> Oui <input checked="" type="checkbox"/> Non	<input type="checkbox"/> Oui <input checked="" type="checkbox"/> Non
Fruits à coque et produits dérivés	<input type="checkbox"/> Oui <input checked="" type="checkbox"/> Non	<input type="checkbox"/> Oui <input checked="" type="checkbox"/> Non
Graines de sésame et produits à base de graines de sésame	<input type="checkbox"/> Oui <input checked="" type="checkbox"/> Non	<input type="checkbox"/> Oui <input checked="" type="checkbox"/> Non
Mollusques et produits à base de mollusques	<input type="checkbox"/> Oui <input checked="" type="checkbox"/> Non	<input type="checkbox"/> Oui <input checked="" type="checkbox"/> Non
Moutarde et produits à base de moutarde	<input type="checkbox"/> Oui <input checked="" type="checkbox"/> Non	<input type="checkbox"/> Oui <input checked="" type="checkbox"/> Non
Lait et produits à base de lait	<input type="checkbox"/> Oui <input checked="" type="checkbox"/> Non	<input type="checkbox"/> Oui <input checked="" type="checkbox"/> Non
Lupin et produits à base de lupins	<input type="checkbox"/> Oui <input checked="" type="checkbox"/> Non	<input type="checkbox"/> Oui <input checked="" type="checkbox"/> Non
Œufs et produits à base d'œufs	<input type="checkbox"/> Oui <input checked="" type="checkbox"/> Non	<input type="checkbox"/> Oui <input checked="" type="checkbox"/> Non
Poissons et produits à base de poissons	<input type="checkbox"/> Oui <input checked="" type="checkbox"/> Non	<input type="checkbox"/> Oui <input checked="" type="checkbox"/> Non
Soja et produits à base de soja	<input type="checkbox"/> Oui <input checked="" type="checkbox"/> Non	<input type="checkbox"/> Oui <input checked="" type="checkbox"/> Non
Sulfites et Dioxyde de soufre > 10mg/kg	<input type="checkbox"/> Oui <input checked="" type="checkbox"/> Non	<input type="checkbox"/> Oui <input checked="" type="checkbox"/> Non

REGULATORY DATA	
GMO	Referring to regulation EC N° 1829/2003 and N° 1830/2003, the product hasn't been produced of genetically modified organisms nor contains genetically modified substance.
Ionization	The product isn't treated with ionising radiation.
Nanomaterial	The product isn't produced with nanotechnology and contains no nanomaterial, in accordance with EC n°1223/2009 et n°1169/2011,



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DIET		
	Suitable for	Certified
Halal	X	
Kosher	X	X
Vegetalian	X	
Vegetarian	X	

PACKAGING / STORAGE	
Packaging	150 g plastic tin – Box of 10 plastic tin – Pallet of 30 boxes (1200 plastic tin – 180 kg) 1 Kg plastic tin – Box of 12 x 1 kg - Pallet of 30 boxes (360kg) 25 Kg box – Pallet of 12 bags (300 kg)
Storage conditions	Store under cool and dry conditions, in its original packaging until use.
Shelf life	24 months in its original and unopened packaging

ARTICLE CODE 150 g ⇒ 10128 1 Kg ⇒ 1628A 25 Kg ⇒ 1629K

We reserve the right to modify this data according to the evolution of our products.

Société Louis François S.A.S

17 rue des Vieilles Vignes – Z.A Pariest – BP 86 – Croissy Beaubourg – 77314 Marne La Vallée Cedex 2 – France
Tél : 01 64 62 74 20 | Fax : 01 64 62 74 36 | clients@louisfrancois.com



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