

PRODUCT SPECIFICATION SHEET

PectiFy™ JM40 Pectin

DESCRIPTION

PectiFy™ JM40 Pectin is a slow-setting purified high methoxyl pectin, extracted from apple peel and standardized with sucrose and buffer salt(E331, E452, E330).

APPLICATION

Jam

BENEFITS

- **Reduced Sugar:** Enables lower sugar content while maintaining gel structure and sweetness perception.
- **Fresh Fruit Flavor:** Preserves the fresh and authentic taste of the fruit used in the jam, enhancing the overall flavor profile.
- **Consistency and Stability:** PectiFy™ JM60 Pectin contributes to consistent results and stable texture across various batches of jam.
- **Soft Texture:** PectiFy™ JM60 Pectin exhibits a gentle and yielding texture, often characterized by a smooth and tender mouthfeel.
- **Taste Sticky:** PectiFy™ JM60 Pectin imparts a thickness and resistance to flow, resulting in a fluid that resists rapid pouring or dripping. This viscosity contributes to the ability of PectiFy™ JM60 Pectin-containing substances to hold their shape and cling to surfaces.
- **Economical:** Requires less pectin quantity for gelling, leading to cost savings.

TYPICAL USE LEVEL

Recommended dosage 0.6-1.8% by total weight.

Ingreland Limited

A412-413, Bldg. 1, No. 3398 Sanlu Road, Minhang District, Shanghai 201112, China

Tel: +86-21-6420 0901 Email: contact@ingreland.com www.ingreland.com

SPECIFICATIONS (Reported on Certificate of Analysis)

Property	Specification
Loss on Drying , %	12Max
Degree of Esterification, %	62-66
Galacturonic Acid, %	65Min
pH (25 °C, 2% solution)	2.8-3.5
Total Plant Count	5,000 Max
Yeast & Mould	100 Max
Grade(USA - SAG) , °	165±7
E. Coli	Absent
Salmonella /25g	Absent in 25g
Staphylococcus Aureus	Absent in 25g

REGULATORY COMPLIANCE

Conforms to the definition and specifications from JECFA (FAO/WHO), FDA 21 CFR and European Commission Regulation 231/2012/EC. However, we recommend that the user ensure that this product is in compliance with the local regulations in force, particularly in the country where the product is to be consumed.

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STANDARD PACKAGING

Packed in 25 kg paper bags. All packaging material complies with FDA and EU food contact legislation.

SHELF LIFE AND STORAGE CONDITION

When stored in a roofed and well-ventilated area in the unopened original package, the product may be stored up to 730 days (24 months) from date of manufacture. Shelf Life/Best Before period is based on purity and identity specifications and is the guaranteed period through which we guarantee that the products are in compliance with the purity and identity criteria defined in the regulatory compliance section.

OTHER CHARACTERISTICS

JM40 Pectin is produced from natural raw materials, thus batch to batch variation of color, flavor and odor may occur.

GMO STATUS

PectiFy™ JM40 Pectin does not consist of, nor contain, nor is produced from genetically modified organisms according to the definitions of Regulations (EC) 1829/2003 and Regulations (EC) 1830/2003 of the European Parliament and of the Council of 22 September 2003. For the raw materials having the potential of being produced from genetically modified organisms we have obtained written information from our suppliers stating that the raw material are not produced from genetically modified organisms according to the definitions of the above mentioned EC Regulations.

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ALLERGENS

Celery	Does not contain
Gluten	Does not contain
Eggs	Does not contain
Milk	Does not contain
Fish	Does not contain
Lupin	Does not contain
Mollusks	Does not contain
Mustards	Does not contain
Sesame	Does not contain
Crustaceans	Does not contain
Soy	Does not contain
Tree nuts	Does not contain
Peanuts	Does not contain
Sulphites	Does not contain

ADDITIONAL DOCUMENT

Additional documents available upon request. Contact us at contact@ingreland.com

DISCLAIMER

The information provided in this Product Specification Sheet relates only to the specific product designated and may not be applicable when such product is used in combination with other materials or in any process. All information and instructions provided in this Product Specification Sheet are based on the current state of our knowledge at the latest revision date indicated. It is the responsibility of the user to be aware of and to follow the regulations applying to our product for its possession, handling and use.

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